



Dinner

Friday, April 15, 2011

Crystal Dining Room, Crystal Symphony

In the Port of Seattle, Washington, USA

Maître d'Hôtel **Norbert Tesar** Executive Chef **Markus Nufer**

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Citrus Cured Fresh Salmon with Honey-Mustard Sauce and Savory Dill French Toast

Black Bean Soup with Scallion-Sour Cream and Cheddar Cheese Nachos

Braised Beef Short Ribs Served with Slow-Roasted Garden Vegetables,
Horseradish Mashed Potatoes and Black Truffle Jus

Seattle Chocolate-Coffee Mousse

Coffee Brûlée, Bittersweet Chocolate Mousse, Citrus Sherbet, Rum Raisin and Tuile

VEGETARIAN SELECTIONS

Baby Mozzarella and Plum Tomatoes

Capresse Style Served with Pesto and Balsamico Reduction

Black Bean Soup with Scallion-Sour Cream and Cheddar Cheese Nachos

Carrot Risotto with Vegetables, Gratinated Endives, and Parsley-Noisette Butter

Frozen Raspberry Ice Cream Sandwich

Pink Meringue Sheets, Raspberry Ice Cream, Raspberry Salad and Tuile

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in carbohydrates, cholesterol, fat and sodium by offering these special selections:

Chicken Broth with Matzo Balls

Whole-Roasted Capon

Served with Vichy Carrots and Broccoli Roses, Glazed Grapes and Herb Gravy

Sugar-Free Strawberry Budino

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Sauvignon Blanc, St. Valentin, Alto Adige, Italy 2009 \$48.00

By the Glass: Grüner Veltliner, Weingut Stadt Krems, "Lössterrassen",
Austria 2010 \$10.00

Red Wine

By the Bottle: Trilogy, Flora Springs, Napa Valley 2006 \$85.00

By the Glass: Syrah, Firestone Vineyard, Santa Ynez Valley 2007 \$9.50

For our complete selection of fine wines by the glass, please ask your Sommelier.



APPETIZERS

BBQ Duck Quesadilla with Mild Cheese, Crème Fraîche and Pineapple Tomato Salsa
Citrus Cured Fresh Salmon with Honey-Mustard Sauce and Savory Dill French Toast
Thinly Sliced Prosciutto with Warm Asparagus and Sauce Hollandaise

SOUP AND SALAD

Black Bean Soup with Scallion-Sour Cream and Cheddar Cheese Nachos

Chicken Broth with Matzo Balls

Low-sodium soups are available upon request

Assorted Mixed Greens

Tossed in Ranch Dressing with Crisp Pancetta and Parmesan Crouton

Baby Mozzarella and Plum Tomatoes

Caprese Style Served with Pesto and Balsamico Reduction

Traditional favorite dressings available, plus today's specials:

Fat-Free Mango Passion Fruit Vinaigrette or Low-Calorie Cucumber Dill Dressing

PASTA SPECIAL

Garganelle Pasta alla Emiliana

Italian Pasta with Tomato Sauce, Bacon, Onions, Olives and Herbs

SALAD ENTRÉE

Grilled Lamb Chops on Crunchy Lettuce with Green Beans, Sliced Mushrooms, Tomatoes, Avocado, Goat Cheese and Red Onion, Tossed with French Dressing

MAIN FARES

Broiled Fillet of Snapper

Served with Artichoke Purée, Noisette Butter Sauce,
Tomato Triangles, Black Olives, Basil, and Fresh Snow Peas

Slow-Roasted Rack of Kurobuta Pork

On Beluga Lentil-Vegetable Stew, Warm Cabbage Salad,
Anna Potatoes and Caraway Seed Gravy

Whole-Roasted Capon with Chorizo & Corn Bread Stuffing,

Vichy Carrots, Glazed Grapes and Herb Gravy

Herb Crusted Braised Beef Short Ribs

Served with Slow-Roasted Garden Vegetables,
Horseradish Mashed Potatoes and Black Truffle Jus

Upon your request, these Traditional Main Fares are also available:

Grilled Black Angus Rib Eye Steak, Served with Slow Roasted Vegetables, Hollandaise Sauce and

*Baked Potato with Sour Cream; or Pan-Fried Sea Bream Served with Mashed Potatoes, Steamed Vegetables
and Lemon Beurre Blanc*

SIDE ORDERS

Steamed Vegetables Warm Cabbage Salad Slow-Roasted Vegetables

Baked Potato with Sour Cream Whole Wheat Linguine with Tomato-Basil Sauce

Upon request, dishes are available without sauce, and main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.



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Maitre d'Hôtel Norbert Tesar Executive Chef Markus Nufer

Executive Pastry Chef Hans Kiendl

SWEET FINALE

Our Executive Pastry Chef, Hans Kiendl, has selected these Sweet Creations for this evening:

Frozen Raspberry Ice Cream Sandwich

Pink Meringue Sheets, Raspberry Ice Cream, Raspberry Salad and Tuile

Seattle Chocolate-Coffee Mousse

Coffee Brûlée, Bittersweet Chocolate Mousse, Citrus Sherbet, Rum Raisin and Tuile

SUGAR - FREE

Chocolate Cake

Strawberry Budino

CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherbet are also available:

Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake à la Mode

Blueberry Crumble Tartlet with Vanilla Ice Cream

Vanilla, Oreo or Cookie Dough Ice Cream *With Your Choice of Toppings*

Freshly Frozen, Nonfat Vanilla or Pomegranate Yogurt

Refreshing Mojito Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Please request to speak with our Cheese Sommelier for tonight's cheese selection

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass (3oz):

Trockenbeerenauslese, Crystal Cuvée, Kracher, Austria 2003 \$13.50