



Dinner

Saturday, April 16, 2011

Crystal Dining Room, Crystal Symphony

In the Port of Victoria, British Columbia, Canada

Maitre d'Hôtel Norbert Tesar

Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Golden Fried Sweetbread Roses

On Calvados Glazed Apples and Celeriac Rémoulade

Cream of Chicken with Pâté Mousseline Filled Profiteroles and Dried Blueberries

Sweet and Sour Pork – Crisp Fried Pork Tenderloin Cubes with Pineapple, Onions, Water Chestnuts, Carrots, and Bell Peppers in a Delicious Sweet and Sour Sauce, Served with Sticky Rice and Baby Bok Choy

Succulent Chocolate Mousse

Bittersweet Chocolate Mousse, Chocolate Rice Crisp, Citrus Segments and Citrus Sherbet

VEGETARIAN SELECTIONS

Red Beet Tartar with Apple Mouse, Almond Croquant, Capers and Watercress

Vegetable Broth with Vegetable Toasties

Mushroom Pizza

Mushrooms, Caramelized Sweet Onions, Plum Tomatoes, Pesto and Goat Cheese, Topped with Tossed Garden Lettuce

Sunset

Mandarin Ice Cream, Lemon Ice Cream, Crème Chantilly and Tuile

ON THE LIGHTER SIDE

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

Fish Consommé with Scallops and Vegetable Toasties

Whole-Roasted Duck Breast

Served with Braised Red Cabbage, Broccoli and Sautéed Mushrooms

Apple Crumble Tart à la Mode

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Sauvignon Blanc, Lail Vineyards, "Blueprint", Napa Valley 2008 \$56.00

By the Glass: Sauvignon Blanc, Neumeister, Steirische Klassik, Steiermark, Austria 2008 \$10.00

Red Wine

By the Bottle: Cabernet Sauvignon, Mas la Plana, Torres, Spain 2003 \$95.00

By the Glass: Zinfandel, Seghesio Family Winery, "Old Vines", Sonoma County 2008 \$12.00

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



APPETIZERS

Golden Fried Sweetbread Roses

On Calvados Glazed Apples and Celeriac Rémoulade

Ahi Tuna and Crabmeat Sandwich on Pineapple Carpaccio with Cilantro Vinaigrette

Red Beet Tartar with Apple Mouse, Almond Croquant, Capers and Watercress

SOUP AND SALAD

Cream of Chicken with Pâté Mousseline Filled Profiteroles and Dried Blue Berries

Fish Consommé with Scallops and Vegetable Toasties

Low-sodium soups are available upon request

Traditional Caesar Salad with Sourdough Croutons and Parmesan Shavings

Iceberg Wedge with Russian Dressing, Kernel Corn and Palm Hearts

Traditional favorite dressings available, plus today's specials:

Fat-Free Tomato Tarragon Vinaigrette or Low Calorie Creamy Caesar Dressing

PASTA SPECIAL

Penne Rigate with Crab Meat, Artichokes, Fresh Tomatoes and Saffron Sauce

SALAD ENTRÉE

Grilled Mahi-Mahi Fingers

On a Bed of Greens, Tossed in Calypso Dressing, Served with Marinated Grilled Vegetables

MAIN FARES

Broiled Fresh Atlantic Salmon

With Creamy Spinach, Carrot Flowers, Parsley Potato Balls and Caviar Beurre Blanc

Whole-Roasted Long Island Duckling

Served with Braised Red Cabbage, William Potatoes and Caramelized Orange Sauce

Sweet and Sour Pork

Crisp Fried Pork Tenderloin Cubes with Pineapple, Onions,
Water Chestnuts, Carrots, and Bell Peppers in a Delicious Sweet and Sour Sauce,
Served with Sticky Rice and Baby Bok Choy

Grilled Black Angus Rib Eye Steak

With Lorette Potatoes and Warm Root Vegetable Salad Served with Sauce Choron

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

Grilled Sirloin Steak with Assorted Garden Vegetables, Lorette Potatoes and Sauce Foyote; or

*Grilled Chicken Breast Served with Mashed Potatoes, Broccoli, Carrot Flowers, Sautéed Mushrooms
and Rosemary Gravy*

SIDE ORDERS

Assorted Vegetables Lorette Potatoes Red Cabbage

Steamed Rice Mashed Potatoes Linguini 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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Maître 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:

Succulent Chocolate Mousse

Bittersweet Chocolate Mousse, Chocolate Rice Crisp, Citrus Segments and Citrus Sherbet

Sunset

Mandarin Ice Cream, Lemon Ice Cream, Crème Chantilly and Tuile

SUGAR - FREE

Guava Parfait

Passion Fruit Cheesecake

CLASSIC DESSERTS

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

Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Apple Crumble Tart à la Mode

Vanilla, Peanut Butter or Mint Chocolate Chip Ice Cream

With Your Choice of Toppings

Freshly Frozen Nonfat French Vanilla or Strawberry Yogurt

Refreshing Hibiscus Flower 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):

Cuvée Eiswein, Weinlaubenhof Kracher, Burgenland, Austria 2009 \$9.50