

# BON VOYAGE

ADRIATIC SEA

BALTIC SEA



# Bon Voyage Dinner

Sunday, February 25, 2007 Crystal Dining Room, Crystal Symphony At Sea, en Route to Cabo San Lucas, Mexico

Maître d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

#### CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Air-Dried Beef with Goat Cheese Terrine, Marinated Red Beets and Watercress Salad

King Crab Soup with Brie Cheese

Broiled Fillet of Fresh Mahi Mahi

Served with Mustard Beurre Blanc, Sautéed Spinach, Garlic Roasted Purple Potatoes and

Pesto-Marinated Slow-Roasted Tomato

Chocolate Hazelnut Pudding with Fudge Sauce and Vanilla Ice Cream

#### ON THE LIGHTER SIDE

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

Butter Lettuce with Palm Hearts, Grapefruit Segments and Cherry Tomatoes, Served with Shallot-Mustard Vinaigrette

Broiled Fillet of Mahi Mahi

Served with Steamed Leaf Spinach, Boiled New Potatoes and Stewed Tomatoes

Sugar-Free Chocolate Cream Puff

#### VEGETARIAN SELECTIONS

Chilled Seasonal Fruit Cup with Kiwi Wedges

Vegetable Broth with Diced Vegetables and Ravioli

Baked Eggplant Mousse with Feta Cheese

Served on Roasted Warm Vegetable Salad, Sprinkled with Tomato-Basil Sauce

Mango Cheesecake with Fudge Sauce

### LOW-CARB CHOICES

Air-Dried Beef with Goat Cheese Terrine, Marinated Red Beets and Watercress Salad

Roasted Rack of Wisconsin Veal

Served with Rosemary Gravy, Grilled Tomato, Broccoli Roses and Forest Mushrooms

Coconut Snowball with Fudge Sauce

#### HEAD SOMMELIER'S SUGGESTIONS

White Wine

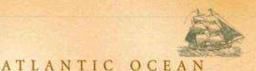
By the Bottle: Sauvignon Blanc, Cloudy Bay, Marlborough 2005 \$56.00

By the Glass: Sauvignon Blanc, "Lahn," St. Michael Eppan, Alto Adige, Italy 2005 \$9.50

Red Wine

By the Bottle: Cabernet Sauvignon, "Don Melchor," Conchay Toro, Chile 1999 \$72.00 By the Glass: Cabernet Sauvignon, Crystal Cruises Vineyards "C" Reserve, Magnum, Napa Valley 2002 \$10.50





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CARIBBEAN SEA

#### BALTIC SEA



Sautéed Jumbo Shrimp with Tropical Fruit Salsa

Air-Dried Beef with Goat Cheese Terrine, Marinated Red Beets and Watercress Salad Grilled Vegetable Tower with White Bean Puree and Garden Lettuce, Drizzled with

Aged Balsamic

Chilled Seasonal Fruit Cup with Kiwi Wedges

#### SOUP AND SALAD

King Crab Soup with Brie Cheese

Beef Consommé with Diced Vegetables and Ravioli

Chilled Fresh Strawberry and Mango Soup with Nonfat Yogurt

Low-sodium soups are available upon request.

Traditional Caesar Salad with Parmesan Shavings and Homemade Garlic Croutons

Butter Lettuce with Palm Hearts, Grapefruit Segments and Cherry Tomatoes,

Served with Shallot-Mustard Vinaigrette

Traditional favorite dressings available, plus today's specials: Fat-Free Tomato Basil or Low-Calorie Italian Dressing

#### PASTA SPECIAL

Linguine Pasta alla Primavera

With Spring Vegetables, Mushrooms, Fine Herbs and Cream

### SALAD ENTRÉE

Grilled Shrimp and Chicken Salad

Assorted Spring Greens with Peppercorn and Sun-Dried Tomato Vinaigrette, Topped with Grilled Herb-Marinated Chicken Breast and Jumbo Prawns

#### MAIN FARES

Broiled Fillet of Fresh Mahi Mahi

Served with Pink Mustard Beurre Blanc, Sautéed Spinach, Garlic Roasted Purple Potatoes and Pesto-Marinated Slow-Roasted Tomato

**Baked Chicken Breast** 

Filled with Ricotta Cheese and Sun-Dried Tomatoes on Herb Sauce,

Served with Roasted Bell Peppers and Asparagus Risotto

Roasted Rack of Wisconsin Veal

Served with Rosemary Gravy, Angel Hair Pasta, Grilled Tomato, Broccoli Roses and Forest Mushrooms

Grilled Black Angus Sirloin Steak

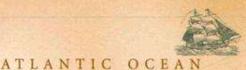
Served with Sauce Béarnaise, Baked Beans in a Filo Cup, Grilled Zucchini and Eggplant and Country-Fried Potatoes

Upon your request, these *Traditional Main Fares* are also available: *Grilled Black Angus Filet Steak*, Served with Hollandaise Sauce, Baked Beans in Phyllo Cup, Steamed Vegetables and Baked Potato; or *Plain-Grilled Fresh Atlantic Salmon Fillet*, Served with Sautéed Spinach, New Potatoes, Garden Vegetables and Chablis Sauce

### SIDE ORDERS

Steamed Vegetables Grilled Zucchini and Eggplant Country-Fried Potatoes New Potatoes Asparagus Risotto Angel Hair Pasta with Tomato 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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# Dessert

Sunday, February 25, 2007 Crystal Dining Room, Crystal Symphony At Sea, en Route to Cabo San Lucas, Mexico

Maître d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer Executive Pastry Chef Josef Ehammer

#### SWEET FINALE

Chef's Suggestion:

Chocolate Hazelnut Pudding with Fudge Sauce and Vanilla Ice Cream

Mango Cheesecake with Fudge Sauce

Banana Parfait with Soft Berry Jello

Sugar-Free Chocolate Cream Puff

Low-Carb Coconut Snowball with Fudge Sauce

Homemade Cookies

An Assortment of Fruit in Season

## ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Blueberry Cheesecake or Chocolate Ice Cream With Your Choice of Mango, Strawberry or Butterscotch Topping

Freshly Frozen, Nonfat French Vanilla or Cappuccino Yogurt

Refreshing Guava Sherbet

## SELECTIONS FROM THE CHEESE TROLLEY

Brie Fromage de Chèvre Emmentaler Edel de Cleron Coupe Gorgonzola Served with Crackers and Biscuits

### BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Caffé Latte Cappuccino Espresso Selection of International Teas

## HEAD SOMMELIER SUGGESTIONS

Dessert Wine by the Glass (3oz): Cuvée, Eiswein, Kracher, Austria 2003 \$9.00

#### AFTER-DINNER ENTERTAINMENT

Welcome Aboard Showtime 8:30pm and 10:30pm • Galaxy Lounge

The Crystal Ensemble of Singers and Dancers opening with Applause Applause and closing with selections from Grand Hotel

