

MEDITERRANEAN SEA

PACIFIC OCEAN

ATLANTIC OCEAN

# BON VOYAGE

ADRIATIC SEA

CARIBBEAN SEA

BALTIC SEA

## Bon Voyage Dinner

Sunday, March 4, 2007

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Cabo San Lucas, Mexico

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

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### 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**

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### 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, Garlic Roasted Purple 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:** Chardonnay, Sonoma-Cutrer, Russian River Ranches 2005 \$8.50

**Red Wine**

**By the Bottle:** Cabernet Sauvignon, "Don Melchor," Conchay Toro, Chile 1999 \$72.00

**By the Glass:** Cabernet Sauvignon, Cuvaision Winery, Napa Valley 2003 \$10.00

*For our more extensive selection, please ask your Sommelier.*

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## APPETIZERS

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,  
Garlic Roasted Purple Potatoes, Garden Vegetables and Chablis Sauce

## SIDE ORDERS

Steamed Vegetables   Grilled Zucchini and Eggplant   Country-Fried Potatoes

Garlic Roasted Purple 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

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Executive Pastry Chef Josef Ehammer

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### 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

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### 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 Goat Cheese 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 2005 \$9.00

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### 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*