



California Dinner

Wednesday, February 28, 2007

Crystal Dining Room, Crystal Symphony
At Sea, en Route to Puerto Vallarta, Mexico

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Tequila and Lemon-Cured Salmon Served with Honey-Dijon Mustard Sauce and Dill French Toast

Napa Valley Slow Oven-Roasted Vegetable Soup with Parmesan Cheese

Garlic-Marinated, Sautéed Tiger Prawns

Served on Angel Hair Pasta with Creamy Lemon-Olive Oil Emulsion,
Grilled Zucchini and Purple Cauliflower, Topped with Chipotle-Tomato Confit

Chocolate Ooze Cake with Vanilla Sabayon and Chocolate Chip Cookies

ON THE LIGHTER SIDE

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

Chilled Tropical Fruit Cocktail with California Strawberries

Broiled Fresh Costa Rican Ahi Tuna

On Steamed Spinach and New Potatoes, Topped with Tomato Leek Ragout

Non-Fat Pistachio Frozen Yogurt

VEGETARIAN SELECTIONS

Crunchy Salad Leaves Tossed in Shallot-Basil Vinaigrette,
Garnished with Orange Segments, Tomatoes and Toasted Pine Nuts

Napa Valley Slow Oven-Roasted Vegetable Soup with Parmesan Cheese

Barley Risotto with Vegetables and Herbs

Served with Artichoke Chips and Mushroom Juice Reduction

Cinnamon Ice Parfait with Rhubarb Compote

LOW-CARB CHOICES

Eggplant Roll with Boursin Cream Cheese and Red Pimentos
Drizzled with Red Beet Vinaigrette and Pistachios

Grilled California Lamb Chops

With Fresh Garden Vegetables and Crystal's Cabernet Sauvignon Gravy

Yogurt Mint Terrine

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Grgich Hills Cellars, Napa Valley,
California 2003 \$64.00

By the Glass: Chardonnay, Matanzas Creek Winery, Sonoma County 2005 \$11.00

Red Wine

By the Bottle: Chimney Rock Winery, Napa Valley 2002 \$68.00

By the Glass: Syrah, Kunin Winery, Santa Barbara County, California 2003 \$8.00

For our more extensive selection, please ask your Sommelier.





APPETIZERS

Rock Shrimp Tostados Gratinated with Smoked Cheese,
Served with Jicama-Grapefruit Salsa and Guacamole

Grilled Eggplant Roll with Garlic Boursin and Red Pimentos
Drizzled with Red Beet Vinaigrette and Pistachios

Tequila and Lemon-Cured Salmon Served with Honey-Dijon Mustard Sauce
and Dill French Toast

Chilled Tropical Fruit Cocktail with California Strawberries and Crème de Cacao

SOUP AND SALAD

Napa Valley Slow Oven-Roasted Vegetable Soup
With Parmesan Cheese and Basil Oil

Beef Consommé with Semolina Quenelles

Chilled Green Pea and Asparagus Cappuccino with Smoked Salmon Strips

Low-sodium soups are available upon request

Pear, Curly Endive and Blue Cheese Salad with Pear Dressing

Crunchy Salad Leaves Tossed in Shallot-Basil Vinaigrette,
Garnished with Orange Segments, Tomatoes and Toasted Pine Nuts

Traditional favorite dressings available, plus today's specials:

Fat-Free Lime Yogurt or Low-Calorie Italian Vinaigrette

PASTA SPECIAL

Papardelle Pasta with Braised Beef Short Ribs, Root Vegetables and
White Truffle Oil

SALAD ENTRÉE

Shrimp Cobb Salad with Crispy Fried Calamari

Shrimp Chunks, Cucumbers, Celery, Tomato, Crisp Lettuce, Green Beans,
Applewood Smoked Bacon and Cheddar Cheese, Tossed in Cobb Salad
Vinaigrette, Topped with Crispy Fried Calamari

MAIN FARES

Broiled Fresh Costa Rican Ahi Tuna Steak

With Sesame Onion Crust on Baby Basmati Rice, Served with Wok-Fried
Bok Choy, Grilled Eggplant, Three Chili-Blood Orange Mojo and Mint Oil

Garlic-Marinaded, Sautéed Tiger Prawns

Served on Angel Hair Pasta with Creamy Lemon-Olive Oil Emulsion,
Grilled Zucchini and Purple Cauliflower, Topped with Chipotle-Tomato Confit

Grilled Californian Lamb Chops

With Sautéed Spinach, Eggplant Parmigiana, White Bean Cremolata and
Crystal's Cabernet Sauvignon Gravy, Topped with Pearl Onions

Pink-Roasted Maple Leaf Farms Duck Breast

With Pumpkin Gnocchi, White Asparagus, Glazed Beets, Caramelized Apple
and Creamy Calvados Sauce

*Upon your request, these Traditional Main Fares are also available: Grilled Black Angus Rib Eye,
Served with Baked Potatoes, Gratinated Tomato, Cauliflower Roses and Sauce Béarnaise or
Grilled Fillet of Atlantic Salmon, Served with Roasted Potatoes, Grilled Zucchini and
Onion-Tomato Salsa*

SIDE ORDERS

Buttered Garden Vegetables Sautéed Spinach Grilled Eggplant

Spaghetti with Tomato Sauce Steamed White Rice Mashed Potatoes

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



California Dinner Dessert

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

SWEET FINALE

Chef's Suggestion:

Chocolate Ooze Cake with Vanilla Sabayon and Chocolate Chip Cookies

Caramelized Pineapple Crème Brûlée

Cinnamon Ice Parfait with Rhubarb Compote

Sugar-Free Lemon Pound Cake

Low-Carb Yogurt Mint Terrine

Homemade Cookies

Assortment of Fruit in Season

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Strawberry, Green Tea or Cherry Vanilla Ice Cream
With Your Choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Pistachio or Orange Cream Yogurt

Refreshing Key Lime Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Brie Bermuda Triangle Idiazabal Bleu de Auvergne Le Maitee Sequine
Served with Crackers and Biscuits

BEVERAGES

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine

By the Glass: Muscat, "Vin de Glacière," Bonny Doon Vineyard,
California (3oz.) 2005 \$7.00

AFTER-DINNER ENTERTAINMENT

Production Showtime

8:30pm and 10:30pm • Galaxy Lounge

The Crystal Ensemble
of Singers and Dancers

