



Dinner

Thursday, March 1, 2007
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Los Angeles, California, USA
Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Lobster Enchiladas on Smoked Kernel Corn Salad
Truffled White Bean Soup with Bay Scallops
The Executive Chef's Childhood Favorite – Wiener Schnitzel
Breaded Veal Cutlet, Pan-Fried in Clarified Butter, Served with Traditional Garnish,
Sautéed Carrot Sticks and Green Beans and Parsley Potatoes
Wild Blueberry Cobbler with Vanilla Ice Cream and Praline Crisp

ON THE LIGHTER SIDE

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

Assorted Fresh Fruit Cup with Raspberry-Flavored Bacardi
Roasted Skinless Maryland Tom Turkey
Served with Natural Gravy, Sticky Rice and Steamed Green Peas
Sugar-Free Cheese Strudel

VEGETARIAN SELECTIONS

Marinated Green Asparagus with Lemon, Tomatoes, Fresh Herbs and Black Olives
Chilled Cream of Avocado with Toasted Almonds
Roasted Tomato Filled with Saffron Couscous, Pine Nuts, and Mint
Served on Green Pepper Majo Sauce
Exotic Fruit Ratatouille with Coconut Ice Cream

LOW-CARB CHOICES

Beef Consommé with Tomato and Spinach Flan
Broiled Fillet of Fresh Caribbean Grouper
On Vegetables and Warm Gazpacho, Topped with Fine Herb Salad
Coconut Custard

HEAD SOMMELIER'S SUGGESTIONS

White Wine
By the Bottle: Chardonnay, Grgich Hills Cellar, Napa Valley 2003 \$64.00
By the Glass: Fume Blanc, Ferrari-Carano Winery, Sonoma County 2005 \$7.00

Red Wine
By the Bottle: Merlot, Shafer Winery, Napa Valley 2003 \$62.00
By the Glass: Syrah, D'Alessandro, Cortona, Tuscany, Italy 2003 \$9.50

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Lobster Enchiladas on Smoked Kernel Corn Salad
Warm Sweet Bread Roses on Parsnips Purée Topped with Meslum Lettuce
Marinated Green Asparagus with Lemon, Tomatoes, Fresh Herbs and Black Olives
Assorted Fresh Fruit Cup with Raspberry-Flavored Bacardi

SOUP AND SALAD

Truffled White Bean Soup with Bay Scallops
Beef Consommé with Tomato and Spinach Flan
Chilled Cream of Avocado with Chorizo Crisp and Toasted Almonds
Low-sodium soups are available upon request
Heart of Boston Lettuce with Red Onion Rings, Radish and Carrots
Mixed Lettuce with Grapes, Feta Cheese and Toasted Sun Flower Seeds
Traditional favorite dressings available, plus today's specials:
Fat-Free Creamy Italian Vinaigrette or Low-Calorie Sherry-Herb Dressing

PASTA SPECIAL

Pavette Pasta with Fresh Artichoke, Panchetta, Fresh Tomato and Thyme

SALAD ENTREE

Ensalada de Camerones
Garlic-Marinaded Sautéed Prawns on a Bed of Greens, Tossed in Low-Calorie
Thousand Island Dressing, Served with Grilled Peppers and Tomatoes,
Garnished with Avocado Fan and Crisp Tortilla Chips

MAIN FARES

Broiled Fillet of Fresh Caribbean Grouper
On Lobster-Mushroom Potato Hash with Vegetables and Warm Gazpacho,
Topped with Fine Herb Salad
The Executive Chef's Childhood Favorite – Wiener Schnitzel
Breaded Veal Cutlet, Pan-Fried in Clarified Butter, Served with Traditional Garnish,
Sautéed Carrot Sticks and Green Beans and Parsley Potatoes
Roasted Maryland Tom Evis Turkey
White and Dark Turkey Meat on Orange-Thyme Stuffing with Bourbon Gravy,
Cranberry Chutney, Creamed Peas, Silver Onions and Mashed Sweet Potato Praline
Braised and Herb-Crusted Short Ribs
Served on Fettucine Pasta with Sautéed Turnips, Mushrooms and Snap Peas,
Rosemary Jus and Fresh Horseradish Cream

Upon your request, these Traditional Main Fares are also available:
Grilled Black Angus Sirloin Steak, Served with Broccoli, Grilled Tomatoes, Baked Potato and Marsala Sauce;
or Broiled Fillet of Atlantic Salmon, Served with Sautéed Carrots, Snow Peas, Roasted New Potatoes and
Dill Hollandaise

SIDE ORDERS

Mashed Sweet Potatoes Vegetables Steamed Rice
Fettuccini with Tomato Sauce Baked Potato with Sour Cream
Upon request, dishes are available without sauce.
Vegetables are also available steamed, without butter or salt.



Dessert

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Executive Pastry Chef Josef Ehammer

SWEET FINALE

Chef's Suggestion:

Wild Blueberry Cobbler with Vanilla Ice Cream and Praline Crisp

Chocolate Paradise Cake with Espresso Ice Cream

Exotic Fruit Ratatouille with Coconut Ice Cream

Sugar-Free Cheese Strudel

Low-Carb Coconut Custard

Homemade Cookies • An Assortment of Fruit in Season

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Rum Raisin, Mocha Coffee or Mint Chocolate Chip Ice Cream
with Your Choice of Raspberry, Mango or Butterscotch Topping

Freshly Frozen, Nonfat Cookies 'n' Cream or Chocolate Fudge Yogurt

Refreshing Spiced Orange Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Livarot Stilton French Goat Cheese Camembert Vintage Cheddar
Served with Crackers and Biscuits

BEVERAGES

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wines

By the Bottle: Kracher, Trockenbeerenauslese, Nr. 6 (375 ml.), Austria 2000 \$88.00

By the Glass: Bonny Doon Muscat, "Vin de Glacière," California 2005 \$7.00

AFTER-DINNER ENTERTAINMENT

Variety Showtime

8:30pm and 10:30pm • Galaxy Lounge

Humorist & Singer

Jimmy Travis