

Dinner

Tuesday, March 6, 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:

Grilled Mushroom and Cheese Tart, Served with Balsamic-Tossed Water Cress

Cream of Curried Cauliflower and Crab Fritters

Roasted Black Angus Prime Rib

With Natural Gravy, Creamy Horseradish, Broccoli-Carrot Flan, Creamed Corn in Tortilla Cup and Potato Croquettes

Banana Chocolate Tart à la Mode

ON THE LIGHTER SIDE

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

Iced Grape, Berries and Pear Cup

Pan-Fried Fresh Florida Red Snapper

With Vegetable Wild Rice, Warm Cherry Tomatoes and Fried Cauliflower

Freshly Frozen, Nonfat New York Cheesecake Yogurt

VEGETARIAN SELECTIONS

Baby Spinach Tossed with Lorenzo Dressing, Topped with Herb Toasties and Sliced Mushrooms

Curried Cauliflower Soup

Golden-Fried Mushroom, Tofu and Herb Spring Roll

Served on Teppanyaki-Fried Vegetables

Rice Pudding with Cream Sauce

LOW-CARB CHOICES

Chilled Watermelon Gazpacho with Lime Sherbet

Citrus-Marinaded Medallions of Canadian Venison

On Creamed Brussels Sprouts, Mushrooms and Portwine Shallots

Cocoa Mousse with Poached Pear

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Sauvignon Blanc, Turnbull Wine Cellars, Napa Valley 2005 \$34.00

By the Glass: Chardonnay, Sonoma-Cutrer, Russian River Ranches 2005 \$8.50

Red Wine

By the Bottle: Trilogy, Flora Springs, Napa Valley 2003 \$85.00

By the Glass: Cabernet Sauvignon, Chateau Souverain, Alexander Valley 2003 \$8.50

APPETIZERS

Tian of Tuna Tartar, Crabmeat and Avocado on Pineapple Carpaccio
Grilled Mushroom and Cheese Tart, Served with Balsamic-Tossed Water Cress
BBQ Quail on Three Bean Salad with Sweet Potato Straw
Iced Grape, Berries and Pear Cup

SOUPS AND SALADS

Cream of Curried Cauliflower with Crab Fritters
Chicken Consommé with Matzo Balls
Chilled Watermelon Gazpacho with Lime Sherbet
Low sodium soups are available upon request
Medley of Selected Crunchy Field Greens with Fried Brie Fritters and Grapes
Baby Spinach Tossed with Lorenzo Dressing, Topped with Herb Toasties and Sliced Mushrooms
Traditional favorite dressings available, plus today's specials
Fat-Free Blue Cheese or Low-Calorie Mango Passion Dressing

PASTA SPECIAL

Garganelli alla Emiliana
Italian Pasta with Tomato Sauce, Bacon, Onions, Olives and Herbs

SALAD ENTRÉE

Grilled Black Angus Sirloin Steak Salad
On a Bed of Iceberg Lettuce, Garnished with Roasted Tomatoes, Peppers and Green Beans, Served with a Non-Fat Thousand Island Dressing

MAIN FARES

Broiled Fresh Florida Red Snapper
Served with Vegetable Fettuccine, Basil Beurre Blanc, Fried Cauliflower and Glazed Cherry Tomatoes
Pan-Fried King Crab Cakes
With Salsa Pico di Crystal, Garlic-Herb Aioli and Mashed Potatoes,
Garnished with Oven-Roasted Garden Vegetables
Citrus-Marinaded Medallions of Canadian Venison
On Creamed Brussels Sprouts, Mushrooms, Portwine Shallots and Stilton Bread Pudding
Roasted Black Angus Prime Rib
With Natural Gravy, Creamy Horseradish, Broccoli-Carrot Flan,
Creamed Corn in Tortilla Cup and Potato Croquettes
Upon your request, these Traditional Main Fares are also available:
Grilled Sirloin Steak, Served with Broccoli-Carrot Flan, Broiled Tomato, Potato Croquettes and Sauce Choron or Roasted Kosher Chicken with Roasted Potatoes, Vegetables and Natural Gravy

SIDE ORDERS

Creamy Brussels Sprouts Broccoli-Carrot Flan Potato Croquettes
Steamed Rice Mashed Potatoes Linguine 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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Executive Pastry Chef Josef Ehammer

SWEET FINALE

Chef's Suggestion:
Banana Chocolate Tart à la Mode
Warm Citrus Soufflé with Passion Fruit Sherbet
Frozen Pumpkin Mousse Cake with Silky Caramel Sauce
Sugar-Free Rice Pudding with Cream Sauce
Low-Carb Cocoa Mousse with Poached Pear
Homemade Cookies
Assortment of Fruit in Season

ICE CREAM • FROZEN YOGURT • SHERBET

Vanilla, Chocolate, Mocha or Strawberry Cheesecake Ice Cream
With your choice of Raspberry, Mango or Chocolate Topping
Freshly Frozen, Nonfat Raspberry or New York Cheesecake Yogurt
Refreshing Lavender Honey with Portwine Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Brie Stilton Goat Cheese Morbier Compte
Served with Crackers and Biscuits

BEVERAGES

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Port Wine by the Glass (3oz):
Calem, 20 Year Old Port \$14.00

AFTER-DINNER ENTERTAINMENT

Variety Showtime
8:30pm and 10:45pm • Galaxy Lounge

Humorist and Singer
Jimmy Travis