

# Dinner

Thursday, March 8, 2007

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Los Angeles, California, USA

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:*

**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**

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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:*

**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

**Grilled, Marinated Portabella Mushrooms**

**Served with Tomato Bruschetta and Garden Lettuce**

**Chilled Vichyssoise with Bell Pepper Mousse and Leek Straw**

**Roasted Tomato Filled with Saffron Couscous, Pine Nuts and Mint**

**Served on Green Pepper Mojo 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  
Grilled, Marinated Portabella Mushrooms  
Served with Tomato Bruschetta and Garden Lettuce  
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 Vichyssoise with Bell Pepper Mousse and Leek Straw  
*Low-sodium soups are available upon request*  
Heart of Boston Lettuce with Red Onion Rings, Radish and Carrots  
Mixed Lettuce Tossed with Sherry-Walnut Dressing, Grapes, Feta Cheese and  
Toasted Sun Flower Seeds  
*Traditional favorite dressings available, plus today's specials:  
Fat-Free Creamy Italian Vinaigrette or Low-Calorie Tomato-Herb Dressing*

## PASTA SPECIAL

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

## SALAD ENTREE

Ensalada de Camerones  
Garlic-Marinated Sautéed Prawns on a Bed of Greens, Tossed in Low-Calorie  
Chili-Lime Cilantro Vinaigrette, 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 Red Snapper, Served with Sautéed Carrots, Snow Peas, Roasted New Potatoes and  
Dill Hollandaise*

## SIDE ORDERS

Mashed Sweet Potatoes    Vegetables    Steamed Rice  
Fettuccine 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

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## 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

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## 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

Stilton French Goat Cheese Camembert Edel de Cleron Bliazabal

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

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## AFTER-DINNER ENTERTAINMENT

Production Showtime

8:30pm and 10:45pm • Galaxy Lounge

The Crystal Ensemble  
of Singers and Dancers

