



Dinner

Saturday, March 10, 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:

Seafood Cocktail with Melon and American Cocktail Sauce

Cream of Chicken Soup with Sun-Dried Tomatoes and Bell Pepper Confetti

Roasted Long Island Duckling "Bigarade"

**Crispy White and Dark Meat, Served with Caramelized Orange Sauce,
Braised Red Cabbage, Brussels Sprouts and Williams Potatoes**

Chocolate Peanut Butter Gateaux with Cardamon Ice Cream

ON THE LIGHTER SIDE

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

Heart of Iceberg Lettuce with Tomatoes, Cucumbers and Swiss Cheese Sticks

Broiled Black Pepper-Crusted Salmon

With Steamed Vegetables, Brown Rice and Warm Citrus Salad

Passion Fruit Trifle

VEGETARIAN SELECTIONS

Fresh Artichokes with Tomato Vinaigrette

Chilled Cream of Apricot

Mushroom and Savory Bread Pudding

With Garden Vegetables and Cheese Foam

Blueberry Slice with Cream Chiboust

LOW-CARB CHOICES

Seafood Cocktail with Melon and American Cocktail Sauce

Roasted Skinless Duck Breast

With Steamed Vegetables, Braised Red Cabbage and Natural Gravy

Pumpkin Pie

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Soave "La Rocca," Pieropan, Veneto 2004 \$44.00

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

Red Wine

By the Bottle: Shafer Winery, Napa Valley 2003 \$62.00

By the Glass: Op Eximium, Gesellmann, Burgenland, Austria 2004 \$10.50

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Seafood Cocktail with Melon Balls and American Cocktail Sauce
Ragoût of Wild Mushrooms, Chicken and Asparagus in Puff Pastry Bouchons
Fresh Artichoke with Tomato Vinaigrette
Chilled Suprême of Tropical Fruit, Perfumed with Galliano Liqueur

SOUP AND SALAD

Cream of Chicken Soup with Sun-Dried Tomatoes and Bell Pepper Confetti
Beef Consommé with Corn Cakes
Chilled Cream of Apricots with Grand Marnier
Low sodium soups are available upon request
Traditional Caesar Salad, Topped with Garlic Croutons and Parmesan Shavings
Heart of Iceberg Lettuce with Tomatoes, Cucumbers and Swiss Cheese Sticks
*Traditional favorite dressings available, plus today's specials:
Fat-Free Bella Vista Dressing or Low-Calorie Red Wine Vinaigrette*

PASTA SPECIAL

Farfalle Pasta "Panna Rosa" with Fresh Tomato Sauce, Cream and Fontina Cheese

SALAD ENTREE

Tempura Tuna Sashimi Salad
Tempura-Fried Ahi Tuna Loin on a Bed of Crunchy Greens, Tossed with Onion Salsa,
Garnished with Melon Bits, Cucumbers, Tomatoes, Spaghetti Daikon and Carrots

MAIN FARES

Broiled Black Pepper-Crusted Fresh Salmon Fillet
Served on Mashed Potatoes, Topped with Smoked Onion Puree, Wilted Greens and
Barolo Red Wine Sauce

Roasted Long Island Duckling "Bigarade"
Crispy White and Dark Meat, Served with Caramelized Orange Sauce,
Braised Red Cabbage, Brussels Sprouts and Williams Potatoes

Pan-Fried Scallops
On Noodle Sheets, Saffron Sauce and Vegetables, Topped with Tomato Confit

Grilled Black Angus Rib Eye Steak
With Gratinated Cauliflower, Idaho Potato Strudel and Choron Sauce,
Topped with Artichokes, Shallots and Mushroom

*Upon your request, these Traditional Main Fares are also available: Grilled Black Angus Sirloin Steak,
Served with Vegetable of the Day, Baked Potato and Sauce Béarnaise or Broiled Chicken Breast,
Served with Assorted Vegetables, Mashed Potatoes and Natural Gravy*

SIDE ORDERS

Steamed Vegetables Idaho Potato Strudel Williams Potatoes Sticky White Rice
Braised Red Cabbage Penne Pasta with Tomato Sauce Wilted Greens

*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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Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

Executive Pastry Chef Josef Ehammer

SWEET FINALE

Chef's Suggestion:

Chocolate Peanut Butter Gateaux with Cardamon Ice Cream

Blueberry Slice with Cream Chiboust

Iced Citrus Mousse with Marinated Strawberries

Sugar-Free Passion Fruit Trifle

Low-Carb Pumpkin Pie

Homemade Cookies

An Assortment of Fruit in Season

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Mocha, Cookies 'n' Cream or Strawberry Ice Cream

With Your Choice of Strawberry, Chocolate or Butterscotch Topping

Freshly Frozen, Nonfat Double Dutch Chocolate or Raspberry Yogurt

Refreshing Strawberry Balsamico Caramel Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Stilton Camembert Comte Bliazabel Clarines

Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Café Latte Cappuccino

Espresso Selection of International Teas

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass (3oz):

Cuvée Crystal Cruises, Trockenbeerenauslese, Kracher, Burgenland, Austria 2000 \$12.00