

# BON VOYAGE

ADRIATIC SEA

CARIBBEAN SEA

BALTIC SEA



# Bon Voyage Dinner

Thursday, January 31, 2008 Crystal Dining Room, Crystal Symphony In the Port of Caldera, Costa Rica

Maître d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

### CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Thinly Sliced Air Dried Beef with Goat Cheese Terrine, Pear and Watercress Salad

Chilean King Crab Soup with Brie Cheese

Broiled Fillet of Fresh Caribbean Red Snapper

Served with Pink Mustard Beurre Blanc, Sautéed Spinach, New Potatoes and Slow-Roasted Tomatoes

Mohr im Hemd

Chocolate Hazelnut Pudding, Godiva Sauce, Pine Nut Crostata, Chocolate Canache and Vanilla Ice Cream

## VEGETARIAN SELECTIONS

Suprême of Fresh Fruit Cocktail with Kiwi, Melon Wedges and Grand Marnier

Vegetable Broth with Vegetable Pearls and Fresh Herbs

Eggplant Mousse with Feta Cheese

Served on Roasted Warm Vegetable Salad, Sprinkled with Tomato-Basil Sauce

Tahitian Vanilla Crème Brûlée with Fresh Fruits

#### ON THE LIGHTER SIDE

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

Marinated, Sautéed Shrimp with Slow-Roasted Vegetable Salad

Roasted Rack of Wisconsin Veal

Served with Rosemary Gravy, Grilled Tomato and Broccoli Roses

Black Currant Panna Cotta with Raspberry Sauce

## HEAD SOMMELIER'S SUGGESTIONS

White Wine

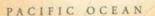
By the Bottle: Chardonnay, Grigich Hills, Napa Valley 2004 \$64.00 By the Glass: Pinot Grigio, Santa Margherita, Valadige, Italy 2006 \$8.00

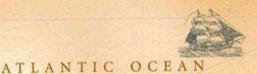
Red Wine

By the Bottle: Cabernet Sauvignon, Stag's Leap Winery, Napa Valley 2005 \$68.00 By the Glass: Cabernet Sauvignon, Chateau Souverain, Alexander Valley 2004 \$9.00

For our more extensive selection, please ask your Sommelier.







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#### BALTIC SEA

### APPETIZERS

Marinated, Sautéed Shrimp with Slow-Roasted Vegetable Salad

Thinly Sliced Air Dried Beef with Goat Cheese Terrine, Pear and Watercress Salad

Forest Mushroom Tart with Herb Salad and Pesto Aïoli

Suprême of Fresh Fruit Cocktail with Kiwi, Melon Wedges and Orange Liqueur

#### SOUP AND SALAD

Chilean King Crab Soup with Brie Cheese

Beef Consommé with Vegetable Pearls and Fresh Herbs

Chilled Strawberry Soup with Champagne

Low-sodium soups are available upon request.

Baby Spinach Salad Tossed in Creamy Mustard-Garlic Dressing,

Garnished with Boiled Egg and Paprika Croutons

Heart of Iceberg Lettuce with Celery, Tomato, Bell Peppers and Red Onion Rings

Traditional favorite dressings available, plus today's specials:

Fat-Free Red Wine or Low-Calorie Yogurt-Chive Dressing

## PASTA SPECIAL

Penne alla Primavera

Penne with Young Vegetables, Mushrooms, Fine Herbs and Cream

## SALAD ENTRÉE

Grilled Vegetable and Salmon Salad

Spring Greens Tossed in Lemon-Basil Vinaigrette with Tomatoes, Marinated Grilled Vegetables and Fresh Artichoke Hearts, Topped with Grilled Salmon Medallions

## MAIN FARES

Broiled Fillet of Fresh Caribbean Red Snapper

Served with Pink Mustard Beurre Blanc, Sautéed Spinach, New Potatoes and Slow-Roasted Tomatoes

Coconut-Breaded and Golden-Fried Chicken Breast

Stuffed with Mango and Bananas, on Sticky Rice, Served with Sugar Snap Peas and a Light Yellow Curry Sauce

Roasted Rack of Wisconsin Veal

Served with Rosemary Gravy, Angel Hair Pasta, Grilled Tomato, Broccoli Roses and Forest Mushrooms

Grilled Black Angus Sirloin Steak

Served with Sauce Béarnaise, Baked Beans in a Filo Cup, Grilled Zucchini and Eggplant and Country-Fried Potatoes

Upon your request, these Traditional Main Fares are also available:

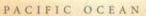
Grilled Black Angus Filet Steak, Served with Hollandaise Sauce, Grilled Tomato, Broccoli Roses, Sautéed Forest Mushrooms and Country-Fried Potatoes; or Plain-Grilled Fresh Costa Rican Mahi Mahi Fillet, Served with Mashed Potatoes, Steamed Vegetables and Chive Beurre Blanc

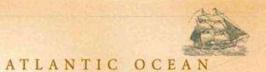
#### SIDE ORDERS

Country-Fried Potatoes Grilled Zucchini and Eggplant Baked Beans Broccoli Roses Steamed Vegetables Spaghetti 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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# Bon Voyage Dinner Dessert

Thursday, January 31, 2008 Crystal Dining Room, Crystal Symphony In the Port of Caldera, Costa Rica

Maître d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer Executive Pastry Chef Harald Neufang

## SWEET FINALE

Our Executive Pastry Chef Harald Neufang has selected these Sweet Creations for this evening:

Mohr im Hemd

Chocolate Hazelnut Pudding, Godiva Sauce, Pine Nut Crostata, Chocolate Canache and Vanilla Ice Cream

South Beach-Art Deco

Liquid Chocolate Tartlet, Raspberry Jelly and Key Lime Mousse

### SUGAR-FREE

Black Currant Panna Cotta with Raspberry Sauce

Mango Tartlet with Sugar-Free Vanilla Ice Cream

### CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherberts are also available:

Tahitian Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Apple Crumble with Cinnamon Ice Cram

Vanilla, Pistachio, Strawberry or Butter Pecan Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat Vanilla or Dutch Chocolate Yogurt

Refreshing Scarlet Orange Sherbert

Homemade Cookies • Seasonal Fruits

#### FROM THE CHEESE TROLLEY

Brie Gorgonzola Emmentaler Goat Cheese Petit Jurastic

Served with Crackers, Biscuits, Walnut Baguette, Finn Bread and Condiments

### HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

Cuvée Eiswein, Alois Kracher, Burgenland, Austria 2005 \$9.00

Dessert Wine by the Bottle:

Vin Santo, Isola E Olena, Tuscany, Italy (375 ml) 1999 \$82.00

