



Luncheon

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

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

APPETIZERS

Assorted Seafood Platter with Marinated Summer Greens
Exotic Fruit Cup with Melon Liqueur

SOUP AND SALAD

Cream of Garden Vegetables with Whole Wheat Croutons
Chicken Broth, Flavored with Mint, Coriander and Lemongrass
Selected Crunchy Greens with Tomatoes, Red Onions and Olives
*Traditional favorite dressings available, plus today's specials:
Fat-Free French Basil or Low-Calorie Lemon Herb Dressing*

PASTA SPECIAL

Farfalle Pasta with Creamy Sun-Dried Tomato Sauce

MAIN FARES

Broiled Fresh Atlantic Salmon Fillet, Served with Shallot-Mashed Potatoes,
Sautéed Baby Spinach and Chablis Beurre Blanc

Honey-Roasted Rotisserie Chicken Half on Mushroom Rice Pilaf,
Accompanied by Steamed Vegetables and Rosemary Gravy

Porcini-Dusted Filet Mignon on Roasted Root Vegetables
With Oven-Roasted New Potatoes and Port Wine Gravy

Traditional Cobb Salad - Diced Chicken, Tomatoes, Iceberg and Romaine Lettuce,
Crumbled Blue Cheese, Boiled Eggs, Avocados and Crisp Bacon
With a Light Herb Vinaigrette

DESSERTS

Caramel Flan • New York Cheesecake
Sugar-Free Chocolate Mousse • Viennese Ice Coffee
Vanilla, Double Fudge Brownie or Strawberry Ice Cream
With Your Choice of Toppings
Freshly Frozen, Nonfat Vanilla Yogurt • Refreshing Mango Sherbet
An Assortment of Fruit in Season
International Cheeses, Served with Crackers and Biscuits

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:
Chardonnay, Crystal Cruises Vineyards & Winery "C," Reserve,
Sommeliers Selection, Arroyo Seco & Santa Lucia Highlands, California 2005 \$9.00

Red Wine by the Glass:
Merlot, Crystal Cruises Vineyards & Winery "C" Reserve, Sommeliers Selection,
Napa Valley, California 2004 \$10.00

For our complete selection of fine wines by the glass, please ask your Sommelier.