



Neptune Dinner

Sunday, February 3, 2008

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Oranjestad, Aruba, Netherlands Antilles

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Graved Lax – Home-Cured Salmon Served with Honey-Dijon Mustard Sauce and Dill French Toast

New England Clam Chowder

Filet Steak "Mermaid"

Grilled Black Angus Filet Mignon, Accompanied by a Giant Jumbo Shrimp, Served with Sauce Béarnaise, Herb-Crusted Tomato, Sautéed Green Beans and Pont Neuf Potatoes

Bugs Bunny – Carrot and Zucchini Cake, Marble Vanilla Tapioca Emulsion and Blood Orange Ice Cream

VEGETARIAN SELECTIONS

Warm Savory Sun-Dried Tomato Cheesecake with Lemon Vinaigrette Tossed Water Cress

Raspberry and Vanilla Soup

Golden Fried Tofu and Mushroom Spring Roll

Served on Teppanyaki-Fried Vegetables with Wasabi Mashed Potatoes

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:

Graved Lax – Home-Cured Salmon Served with Honey-Dijon Mustard Sauce and Dill French Toast

Broiled Fresh Costa Rican Yellow Fin Tuna Steak

With Sesame Onion Crust on Basmati Rice, Served with Wok-Fried Baby Bok Choy, Apple-Cider Vinaigrette, Topped with Red Onion Marmalade

Raspberry Pudding with Sugar-Free Vanilla Ice Cream

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Grüner Veltliner "Lamm" Schloss Gobelsburg, Kamptal, Austria 2006 \$58.00

By the Glass: Sauvignon Blanc, Mulderbosch, Stellenbosch, South Africa 2005 \$9.00

Red Wine

By the Bottle: Pinot Noir, Miura Vineyards "Pisoni Vineyard," Santa Lucia Highlands, Monterey County 2005 \$86.00

By the Glass: Op. Eximium, Weingut Gesellmann, Burgenland, Austria 2004 \$11.50

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Graved Lax – Home-Cured Salmon Served with Honey-Dijon Mustard Sauce and Dill French Toast
Seafood Samosas with Garden Spring Greens and Cucumber Yogurt
Warm Savory Sun-Dried Tomato Cheesecake with Lemon Vinaigrette Tossed Water Cress
Chilled Cup of Assorted Fresh Fruits with Midori Liqueur

SOUP AND SALAD

New England Clam Chowder
Roasted Garlic Consommé with Quail Eggs and Vegetable Julienne
Chilled Raspberry and Vanilla Soup
Low sodium soups are available upon request.
Crisp Iceberg Lettuce with Assorted Grilled Vegetables and Fried Oysters
Mixed Spring Greens Tossed with Ranch Dressing, Topped with Avocado, Cherry Tomatoes and Red Onion Rings
*Traditional favorite dressings available, plus today's specials
Fat-Free Spicy Scallion-Yogurt or Low-Calorie Ranch Dressing.*

PASTA SPECIAL

Fusilli con Prosciutto e Asparagi
Italian Pasta with Prosciutto, Asparagus and Cream

SALAD ENTRÉE

Harvest Root Vegetable and Pork Medallion Salad
Assorted Root Vegetables, Tossed in Coriander-Lime Vinaigrette
On a Bed of Fancy Lettuce, Topped with Pan-Fried Pork Medallion and Fried Onion Rings

MAIN FARES

Broiled Fresh Costa Rican Yellow Fin Tuna Steak
With Sesame Onion Crust on Basmati Rice, Served with Wok-Fried Baby Bok Choy, Apple-Cider Vinaigrette, Topped with Red Onion Marmalade
Pan-Fried King Crab Cakes
With Salsa Pico di Crystal, Served with Sautéed Vegetable Sticks, Garlic-Herb Aioli and Mashed Potatoes
Crisp Mole-Rubbed Rotisserie Chicken Half
With Natural Gravy, Cranberry Relish, Vichy Carrots, Broccoli Roses and Smoked Corn Pudding
Filet Steak “Mermaid”
Grilled Black Angus Filet Mignon, Accompanied by a Giant Jumbo Shrimp, Served with Sauce Béarnaise, Herb-Crusted Tomato, Sautéed Green Beans and Pont Neuf Potatoes

*Upon your request, these Traditional Main Fares are also available:
Grilled Angus Rib-Eye Steak, Served with Sautéed Green Beans, Herb-Crusted Tomato, Pont Neuf Potatoes and Curry Butter; or Grilled Fresh Atlantic Red Snapper Fillet on Vegetable Spaghetti, Steamed Potato Balls and Caper Beurre Blanc*

SIDE ORDERS

Steamed Vegetables Sautéed Green Beans Herb-Crusted Tomato
Baked Potato with Sour Cream 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.*



Neptune Dinner Dessert

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Maitre 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:

Bugs Bunny

Carrot and Zucchini Cake, Marble Vanilla Tapioca Emulsion and
Blood Orange Ice Cream

Cherry Blossom

Black Forest Cake Box, Cold Cherry Soup and Frosted Maraschino Mousse

SUGAR-FREE

Raspberry Pudding with Sugar-Free Vanilla Ice Cream

Lemon Mille Feuillet with Grapefruit Salad

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 Cream

Vanilla, Cookies 'n' Cream, Rum Raisin or Strawberry Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat Strawberry or Butter Pecan Yogurt

Refreshing Pink Grapefruit Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

French Goat Cheese Compte Garlic Boursin Brie Bleu de Auvergne Jurassic

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Bottle:

Eiswein, Alois Kracher, Burgenland, Austria 2005 \$36.00

Dessert Wine by the Glass:

Vin Santo, Isola E Olena, Tuscany, Italy 1999 \$8.50