



Dinner

Monday, February 4, 2008

Crystal Dining Room, Crystal Symphony

At Sea, en Route to St. John's, Antigua, West Indies

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Jumbo Shrimp Cocktail with Creole Rémoulade Sauce

Cream of New Potatoes with Leek and Scallops

Roasted American Prime Rib of Black Angus Beef

With Natural Gravy, Creamy Horseradish, Almond Broccoli,
Carrot Flan and Baked Potato with Sour Cream and Chives

Route 66

New York Cheesecake, Lilikoi Cheesecake and Blueberry Cheesecake Ice Cream

VEGETARIAN SELECTIONS

Roquefort Terrine with Dried Fruit Compote

Iced Watermelon Gazpacho with Fresh Lime Sherbet

Braised Belgium Endive

With White Wine and Vegetable Brunoise

Served on Saffron Risotto with Tempura-Fried Cocktail Tomatoes

Chocolate Eclair

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:

Heart of Iceberg Lettuce with Melons and Grapes

Broiled Fresh Costa Rican Swordfish

With Brown Rice and a Vinaigrette of Lime Segments, Capers, Scallions,
Tomatoes, Olive Oil and Balsamic, Topped with Petite Herb Salad

Refreshing Orange Campari Sherbet

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Riesling, "Nonnenberg," Georg Breuer, Rheingau, Germany 2005 \$78.00

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

Red Wine

By the Bottle: Cabernet Sauvignon, Chateau Montelena Winery, Napa Valley 2004 \$58.00

By the Glass: Pinot Noir, Candela Vineyards, Monterey County 2005 \$9.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

- Jumbo Shrimp Cocktail with Creole Ré-moulade Sauce
- Roquefort Terrine with Dried Fruit Compote
- Asian Duck Spring Roll with Warm Artichoke Salad and Glace de Viandè
- Iced Fruit Cup with Kiwi, Perfumed with Apricot Brandy

SOUP AND SALAD

- Cream of New Potatoes with Leek and Scallops
- Chicken Broth with Matzo Balls
- Iced Watermelon Gazpacho with Fresh Lemon Sherbet
- Low sodium soups are available upon request*
- Las Vegas-Style Caesar Salad – Crisp Romaine Lettuce and Red Radicchio, Tossed in Creamy Caesar Dressing, Topped with Garlic Croutons and Parmesan Cheese
- Heart of Iceberg Lettuce with Melons, Grapes and Fried Onion Rings
- Traditional favorite dressings available, plus today's specials*
- Fat-Free Sesame French or Low-Calorie Tarragon Dressing*

PASTA SPECIAL

- Involtini di Melanzane e Linguine
- Baked Eggplant Stuffed with Linguine, Tomatoes, Swiss Cheese and Fresh Herbs

SALAD ENTREE

- BBQ Turkey Crisp Tortilla Salad
- BBQ Grilled Turkey Breast on a Bed of Crunchy Greens, Tossed with Citrus Vinaigrette, Garnished with Tomatoes, Peppers, Black Olives and Crisp Tortilla Strips

MAIN FARES

- Broiled Fresh Costa Rican Swordfish Steak
- Served on Slow-Roasted Root Vegetables and Red Skin Potatoes, Topped with Caponata
- Pan-Fried Sea Scallops
- Served on Red Beet Risotto, Spinach Beurre Blanc and Fresh White Asparagus
- Roasted American Prime Rib of Black Angus Beef
- With Natural Gravy, Creamy Horseradish, Almond Broccoli, Carrot Flan and Baked Potato with Sour Cream and Chives
- Traditional American Meatloaf
- Oven-Baked with Creamy Mushroom Sauce, Served with Mashed Potatoes, Glazed Sugar Snap Peas and Vegetable Triangles
- Upon your request, these Traditional Main Fares are also available:*
- Grilled Black Angus Sirloin Steak, Served with Steamed Vegetables, Potato Hash and Three Peppercorn Sauce;*
- or Roasted Chicken Breast, Served with Broiled Tomato, Steamed Vegetables, Crisp Bacon Strips, Mashed Potato and Herb-Flavored Gravy*

SIDE ORDERS

- Broiled Tomato Mashed Potatoes Carrot Flan
- 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.



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Executive Pastry Chef Harald Neufang

SWEET FINALE

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

Indian Summer

Blueberry, Blackberry, Strawberry and Raspberry Crumble and Vanilla Ice Cream

Route 66

New York Cheesecake, Lilikoi Cheesecake and Blueberry Cheesecake Ice Cream

SUGAR FREE

Chocolate Eclair

Napoleon Slice

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, Chocolate, Spumoni or Cherry Vanilla Ice Cream

With Your Choice of Toppings

Freshly Frozen Peach or Raspberry Yogurt

Refreshing Orange Campari Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Brie de Nagis Saint Gil Diablo Morbier Creamy Stilton with Cranberries

Coccio Carvallo

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 de Glacière," Bonny Doon Vineyard, California (3oz.) 2006 \$7.00