



French Dinner

Tuesday, February 5, 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:

Escargots Bourguignonnes – Burgundy Snails in Garlic-Herb Butter

French Onion Soup with Gratinated Cheese Croutons

Pink Roasted Rack of Baby Lamb “Provençale”

Garlic and Herb-Crusted with Mint Flavored Jus, Petite Ratatouille Niçoise,
Sautéed Haricots Vert and Gratinated Potatoes

Soufflé Grand Marnier with Sauce Negresco

VEGETARIAN SELECTIONS

**Panache of Mixed Lettuce with Belgian Endives,
Chopped Boiled Eggs, Dijon Mustard Dressing and Brie Fritters**

Vichyssoise with Red Bell Pepper Mousse

Grilled Vegetable Brochette

On Sautéed Spinach, Wild Mushroom Ravioli and Light Mustard Sauce

Banana Ice Parfait with Fudge Sauce

ON THE LIGHTER SIDE

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

Clear Veal Consommé with Vegetable Pearls

Mediterranean Lamb Salad

Assorted Greens with Grilled Eggplant and Zucchini, Feta Cheese, Sunflower Seeds,
Black Olives and Tomatoes, Topped with Sliced Lamb Rack,
Served with Balsamic-Herb Vinaigrette

Strawberry Cream Cake

HEAD SOMMELIER'S SUGGESTIONS

Champagne by the Glass:

Veuve Clicquot Ponsardin, Brut, Reims, France NV \$15.00

White Wine

By the Bottle: Puligny-Montrachet, Etienne Sauzet, Burgundy, France 2004 \$125.00

By the Glass: Pouilly-Fuisse, Louis Jadot, Burgundy, France 2006 \$8.50

Red Wine

By the Bottle: Château Figeac, St. Emilion, Bordeaux, France 2003 \$210.00

By the Glass: Gigondas, E. Guigal, Rhône Valley, France 2003 \$10.50

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



APPETIZERS

Escargots Bourguignonnes – Burgundy Snails in Garlic-Herb Butter
Seafood Rendez-Vous with Sauce Louis XIII
Smoked Duck Pastrami on Crackling Salad Tossed in Raspberry Vinaigrette
Orange Baked Filled with Sweet Fruits with Crème de Cassis Liqueur

SOUP AND SALAD

French Onion Soup with Gratinated Cheese Croutons
Veal Consommé with Foie Gras Profiteroles
Vichyssoise with Red Bell Pepper Coulis

Low sodium soups are available upon request.

Panache of Mixed Lettuce with Endives, Chopped Eggs, French Dressing and Brie Fritters

Vegetable Salade Niçoise – Green Beans, Tomatoes, Onions, Boiled Potatoes, Black and Green Olives, and Green and Red Bell Peppers

Traditional favorite dressings available, plus today's specials:

Fat-Free Raspberry Vinaigrette or Low-Calorie French Dressing

PASTA SPECIAL

Penne Rigate Puttanesca
Pasta with Anchovies, Capers, Tomatoes, Kalamata Olives, Chili Flakes and Italian Parsley

SALAD ENTREE

Mediterranean Lamb Salad
Assorted Greens with Grilled Eggplant and Zucchini, Feta Cheese, Sunflower Seeds, Black Olives and Tomatoes, Topped with Sliced Lamb Rack,
Served with Balsamic-Herb Vinaigrette

MAIN FARES

Broiled Fillet of Atlantic Lemon Sole
With Tomatoes, Basil, Olives and Noisette Butter Sauce,
Served with Braised Fennel and Lyonnaise Potatoes

Veal “à la Mama”

Breaded and Golden-Fried Veal Escalope, Filled with Ham and Cheese,
Served with Mashed Potatoes, Carrot Wedges, Sautéed Mushrooms and Natural Gravy

Coq au Vin

Braised Chicken in Burgundy Red Wine Sauce, Garnished with Glazed Silver Onions, Mushrooms and Bread Croutons, Served in a Nest of Fettuccine and Broccoli Roses

Pink Roasted Rack of Baby Lamb “Provençale”

Garlic-Herb Crusted with Mint Flavored Jus, Petit Ratatouille Niçoise,
Sautéed Haricots Vert and Gratinated Potatoes

Upon your request, these Traditional Main Fares are also available: Grilled Black Angus Entrecôte au Beurre d'Anis with Anis Herb Butter, Served with Ratatouille, Haricots Verts and Gratin Potatoes; or Broiled Atlantic Salmon Fillet, Served with Sautéed Spinach, New Potatoes and White Wine Beurre Blanc

SIDE ORDERS

Carrot Wedges Petit Ratatouille Niçoise Gratinated Potatoes
Sautéed Haricots Vert Broccoli Roses Fettuccine 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.



French Dinner Dessert

Tuesday, February 5, 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
Executive Pastry Chef Harald Neufang

SWEET FINALE

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

Soufflé Grand Marnier

With Sauce Negresco

Champs Elysee

Granny Smith Tart Tatin, Pistachio Gateau Opera, Caramel Sauce and
Frozen Vanilla Yogurt

SUGAR-FREE

Banana Ice Parfait with Fudge Sauce

Strawberry Cream Cake

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, Butter Almond, Mocha or Green Tea Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat French Vanilla or Cookies 'n' Cream Yogurt

Refreshing Beaujolais Kir Sherbet

Petit Fours and Chocolate Truffles

Seasonal Fruits

FROM THE CHEESE TROLLEY

**Roquefort Pepper Boursin Pont l'Évêque Crottin Maitre Seguin
Vachrine de Clarin**

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 2004 \$9.00

Dessert Wine by the Bottle:

Château D'Yquem, Sauternes, Bordeaux, France 1983 \$950.00