

Dinner

Wednesday, February 6, 2008

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Philipsburg, St. Maarten, Netherlands Antilles

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Crabmeat Salad Tower with Papaya and Palm Hearts

Green Split Pea Soup with Champagne

Roasted Tom Evis Turkey

**Orange-Sage Stuffing, Creamed Peas and Silver Onions, Sweet Potato Praline,
Bourbon Gravy and Cranberry Relish**

New York – Poiler of Berries, Rum Punch Baba and Mascarpone Ice Cream

VEGETARIAN SELECTIONS

Roasted Beet and Herbed Cream Cheese Napoléon with Sherry Walnut Dressing

Green Split Pea Soup with Champagne

Chive and Wild Rice Crêpe

**Filled with Garden Vegetables and Mushroom Ragoût, Gratinated with Fontina
Cheese and Served with Red Pepper Coulis**

Apple Crumble with Cinnamon Ice Cream

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:*

Boston Lettuce with Chicoree, Grapefruit Segments, Zucchini and Red Onions

Broiled Fresh Caribbean Grouper Fillet

**With Steamed Baby Vegetables, Poached Cocktail Tomatoes and Lemongrass-Flavored
Beurre Blanc**

Baked Apple with Sugar-Free Vanilla Sauce

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Meursault, Thierry & Pascale Matrot, Burgundy, France 2005 \$56.00

By the Glass: Sauvignon Blanc, Neumeister, Steiermark, Austria 2006 \$8.50

Red Wine

**By the Bottle: Amarone Della Valpolicella Classico "Costasera," Masi, Veneto,
Italy 2003 \$68.00**

By the Glass: Syrah, D'Allesandro, Cortona, Tuscany, Italy 2005 \$9.50

For our more extensive selection, please ask your Sommelier.

APPETIZERS

Crabmeat Salad Tower with Papaya and Palm Hearts
Roasted Beet and Herbed Cream Cheese Napoléon with Sherry-Walnut Dressing
Sautéed Sweetbread Roses on Warm Sliced Red Skin Potatoes with Truffle Vinaigrette
Chilled Fruit Cup with Apples, Melons and Calvados

SOUP AND SALAD

Green Split Pea Soup with Champagne
Duck Consommé with Asparagus Strudel
Chilled Cream of Cantaloupe Melon Flavored with Apricot Brandy
Low sodium soups are available upon request.
Boston Lettuce with Red Leaf Lettuce, Grapefruit Segments, Zucchini and Red Onions
Mixed Garden Greens Tossed in Lorenzo Dressing, Gorgonzola Croutons
*Traditional favorite dressings available, plus today's specials:
Fat-Free Creamy Italian Vinaigrette or Low Calorie Sherry-Herb Vinaigrette*

PASTA SPECIAL

Spaghetti "Prince of Naples"
Pasta with Mushrooms, Bolognese and Tomato Sauces

SALAD ENTREE

Panko-Breaded and Golden-Fried Frog Legs
On Fancy Lettuce Leaves, with Creamy Mango-Passion Fruit Dressing,
Garnished with Tropical Fruits and Crisp Sweet Potato Straw

MAIN FARES

Potato-Crusted Fillet of Fresh Caribbean Grouper
On Corn-Mushroom and Red Capsicum Ragoût and Warm Miso-Sesame Vinaigrette
Roasted Tom Evis Turkey
Orange-Sage Stuffing, Creamed Peas and Silver Onions, Sweet Potato Praline,
Bourbon Gravy, and Cranberry Relish
Braised and Herb-Crusted Beef Short Ribs
With Parmesan Mashed Potatoes with Roasted Zucchini, Rosemary Jus and
Horseradish Crème Fraîche
Grilled Black Angus T-Bone Steak
Served with Parmesan Spinach, Broiled Tomato, Crisp Bacon-Smashed Potatoes and
Sauce Foyot

*Upon your request, these Traditional Main Fares are also available:
Grilled Black Angus Sirloin Steak, Served with Broccoli, Grilled Tomatoes, Baked Potato and
Red Wine Gravy or Fresh Atlantic Dorade Royal Fillet, Served on Mashed Potatoes,
Steamed Vegetables and Lemon Grass Flavored Beurre Blanc*

SIDE ORDERS

Slow Roasted Vegetables Sweet Potato Praline Creamed Peas and Silver Onions
Baked Potato with Sour Cream Penne Rigate 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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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:

New York

Poiler of Berries, Rum Punch Baba and Mascarpone Ice Cream

Imperial

Sacher Cake, Farmers Cheese Palatschinken and Marinated Strawberries

SUGAR-FREE

Baked Apple with Sugar-Free Vanilla Sauce

Cream Cheese Strudel with Rhubarb Compote

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, Green Tea, Pistachio or Butter Almond Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat German Chocolate or Butter Pecan Yogurt

Refreshing Cranberry Ginger Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Delice de Bourgogne Idiazabal Dana Bleu Pint de Bique Brie

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

"Vin de Glacière," Bonny Doon Vineyard, California (3oz.) 2005 \$7.00

Dessert Wine by the Bottle:

Trockenbeerenauslese, "Crystal Logo" Alois Kracher, Burgenland, Austria 2000 \$48.00