



# Dinner

Thursday, February 7, 2008  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to Charlotte Amalie, St. Thomas, USVI

Maitre d'Hôtel Remi Szutkiewicz   Executive Chef Markus Nufer

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## CHEF'S SUGGESTIONS

*Chef Markus Nufer has selected these dishes for this evening:*

**Oxtail and Foie Gras Spring Rolls with Mango Chutney**

**Beef Consommé "Diablotine"**

**Broiled Fresh Costa Rican Blue Marlin Fillet**

**On Scallion Polenta, Surrounded by Warm Green Peppercorn-Tomato Salsa  
and Grilled Vegetables**

**Villa D' Este Lake Como**

**Chocolate Rice Crisp, Bittersweet Chocolate Mousse, Citrus Salad and  
Vanilla Ice Cream**

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## VEGETARIAN SELECTIONS

**Crunchy Romaine Lettuce Tossed with Bella Vista Dressing,  
Topped with Melon and Pineapple Bits and Candied Pecans**

**Chilled Blackberry and Red Beet Soup with Mascarpone Brioche Crostini**

**Potato Gnocchi and Broccoli**

**Tossed with Pesto and Pine Nuts on Eggplant Purée**

**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*

**Heart of Butter Lettuce with Tomatoes, Roasted Fennel and Onions**

**Plain-Grilled Chicken Breast**

**With Steamed Vegetables and Natural Gravy**

**Orange Timbale with Scarlet Orange Sauce**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

**By the Bottle: Sauvignon Blanc, Matanzas Creek Winery, Sonoma County 2005 \$36.00**

**By the Glass: Pinot Bianco, Cantina Terlano, Alto Adige, Italy 2006 \$9.00**

**Red Wine**

**By the Bottle: Zweigelt "Schwarz Rot," Weingut Johann Schwarz, Neusiedlersee,  
Austria 2004 \$74.00**

**By the Glass: Merlot, Cuvaison Winery, Napa Valley, California 2004 \$11.00**

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



## APPETIZERS

Tartar of Fresh Tuna with Pickled Cucumber and Onion Salad  
Oxtail and Foie Gras Spring Rolls with Mango Chutney  
Roasted Vegetable Terrine with Carrot Emulsion and Lettuce  
Chilled Fruit Cup with Grapes, Plums and Watermelon

## SOUP AND SALAD

Midwest Sweet Corn Bisque with Bell Pepper Confit and Crisp Leek Straw  
Beef Consommé "Diablotine"  
Chilled Blackberry and Red Beet Soup with Mascarpone Brioche Crostini  
*Low-sodium soups are available upon request.*  
Crunchy Romaine Lettuce Tossed with Bella Vista Dressing,  
Topped with Melon and Pineapple Bits and Candied Pecans  
Heart of Butter Lettuce with Tomatoes, Roasted Fennel and Onions  
*Traditional favorite dressings available, plus today's specials:  
Fat-Free Yogurt-Carrot or Low-Calorie Balsamic Vinaigrette*

## PASTA SPECIAL

Rigatoni with Tomato Sauce, Chili Flakes and Roasted Garlic Chips

## SALAD ENTRÉE

Parma Ham-Wrapped Rabbit Loin  
On Garden Lettuce with Shredded White Cabbage, Yellow Tomatoes, Corn,  
Grilled Eggplant and Tomato Vinaigrette

## MAIN FARES

Broiled Fresh Costa Rican Blue Marlin Fillet  
On Scallion Polenta, Surrounded by Warm Green Peppercorn-Tomato Salsa and  
Grilled Vegetables  
Braised Lamb Shanks  
In Honey-Shiraz Gravy, Served on Mascarpone Grits, Sautéed Butternut Squash and  
Crisp Onions  
The Executive Chef's Childhood Favorite - Wiener Schnitzel  
Breaded Veal Cutlet, Pan-Fried in Clarified Butter, Served with Traditional Garnish,  
Green Peas and Carrots and Parsley Potatoes  
Grilled Black Angus Sirloin Steak  
Served with Corn on the Cob, Romanesco, White Asparagus, Garlic Mashed Potatoes  
and Sauce Foyot

*Upon your request, these Traditional Main Fares are also available:  
Broiled Fillet of Mahi Mahi, Served with Clam Minestrone with New Potatoes;  
or Broiled Free Range Chicken Breast, Served with Mashed Potatoes, Steamed Vegetables and  
Natural Gravy*

## SIDE ORDERS

Garden Vegetables White Asparagus Corn on the Cob  
Mashed Potatoes Steamed Rice 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.*





# Dessert

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Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer  
Executive Pastry Chef Harald Neufang

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## SWEET FINALE

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

### Villa D' Este Lake Como

Chocolate Rice Crisp, Bittersweet Chocolate Mousse, Citrus Salad and  
Vanilla Ice Cream

### Trilogy of Melon

Watermelon Disk, Cantaloupe Sherbet and Green Melon Midori Soup

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## SUGAR-FREE

Mocha Budino

Orange Timbale with Scarlet Orange Sauce

## 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, Strawberry, Mocha Almond or Rum Raisin Ice Cream

*With Your Choice of Toppings*

Freshly Frozen Low-Fat Orange or New York Cheesecake Yogurt

Refreshing Cantaloupe Melon Sherbet

Homemade Cookies

Seasonal Fruits

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## FROM THE CHEESE TROLLEY

Tête de Moine Chabis Feuille Gorgonzola Saint Gel Albio Le Merlemont

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

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## HEAD SOMMELIER'S SUGGESTIONS

Dessert Wines by the Glass:

Vin Santo, Isola E Olena, Tuscany, Italy 1999 \$8.00

Dessert Wines by the Bottle:

Trockenbeerenauslese, No. 6, Alois Kracher, Burgenland, Austria 2000 \$88.00