



Dinner

Friday, February 8, 2008
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Miami, Florida, USA

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Crispy-Fried Soft-Shell Crab on White Bean and Vegetable Relish with Aioli

Roasted Garlic Consommé with Mushroom Crostini

Grilled Black Angus Sirloin Steak

Served with Gratinated Cauliflower, Grilled Onions and
Stuffed Baked Potato with Horseradish Béarnaise

**The Cotton Club – Old-Fashioned Double Chocolate Bread and Butter Pudding,
Rocky Road Ice Cream and Spearmint Sauce**

VEGETARIAN SELECTIONS

**Crunchy Garden Lettuce Tossed with Green Goddess Dressing,
Topped with Melon and Papaya Bits and Candied Walnuts**

Chilled Cream of Fresh Tangerines with Low-Fat Yogurt

Baked Porcini Timbalo

With Tomato Spätzle, Snow Peas, and White Asparagus

Frozen Lemon Pie

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 Baby Romaine Lettuce with Marinated Fennel Salad, Garlic Croutons
and Mushrooms**

Combination of Sautéed Shrimps and Scallops

On Grilled Vegetables with Tomato-Scallion Vinaigrette

Refreshing Cassis Fig Sherbet

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Château Carbonnieux White, Graves, Bordeaux, France 2004 \$58.00

By the Glass: Sauvignon Blanc, "Lahn," St. Michael-Eppan, Alto Adige, Italy 2005 \$9.50

Red Wine

By the Bottle: Sangiovese, "Flacianello," Fattoria Fontodi, Tuscany, Italy 2003 \$95.00

By the Glass: Primitivo, Torcicoda, Puglia, Italy 2003 \$9.00



APPETIZERS

Crispy-Fried Soft-Shell Crab on White Bean and Vegetable Relish with Aioli
Grilled Portobello Mushrooms on Tossed Greens with Tomato-Goat Cheese Crostini
Barbecued Quail on Candied Orange and Fig Cous Cous
Iced Fruit Cup with Fresh Peaches, Perfumed with Apricot Brandy

SOUP AND SALAD

Conch Chowder with Potato and Tomato
Roasted Garlic Consommé with Mushroom Crostini
Chilled Cream of Fresh Tangerines with Low-Fat Yogurt

Low-sodium soups are available upon request.

Crunchy Garden Lettuce Tossed with Green Goddess Dressing,
Topped with Melon and Papaya Bits and Candied Walnuts

Heart of Baby Romaine Lettuce with Marinated Fennel Salad, Garlic Croutons
and Mushrooms

*Traditional favorite dressings available, plus today's specials:
Fat-Free Yogurt-Carrot or Low-Calorie Balsamic Vinaigrette*

PASTA SPECIAL

Sedanini Pasta with Italian Sausage, Ricotta Cheese, Spinach and Fresh Tomato Sauce

SALAD ENTRÉE

Tempura-Fried Ahi Tuna
On a Bed of Crisp Greens with Asian Pickled Vegetables and Pineapple Chunks,
Drizzled with Sesame Aioli

MAIN FARES

Broiled Fresh Costa Rican Queens Sea Bass
Served on Sautéed Spinach, Butternut Squash Balls, Purple Mashed Potatoes and
Lime Beurre Blanc

Pink-Roasted Rack of Nieman Ranch Pork
With Anna Potatoes, Cardamon-Flavored Beluga Lentil Stew and Caraway Gravy

Combination of Seared Scallops and Jumbo Shrimp
On Sweet Corn Risotto with Vegetable Medley and Lobster Sauce

Grilled Black Angus Sirloin Steak
Served with Gratinated Cauliflower, Grilled Onions and
Stuffed Baked Potato with Horseradish Béarnaise

*Upon your request, these Traditional Main Fares are also available:
Broiled Fresh Costa Rican Mahi Mahi Fillet, Served with Oven-Roasted Vegetables,
Sweet Corn Risotto and Dill Beurre Blanc; or Broiled Free Range Chicken Breast,
Served with Mashed Potatoes, Steamed Vegetables and Natural Gravy*

SIDE ORDERS

Garden Vegetables Sautéed Spinach Lentil Stew
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.*



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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:

Key Largo

Lemon Financier, Blueberry Compote, Sour Cream Panna Cotta and
Meyer Lemon Ice Cream

The Cotton Club

Old-Fashioned Double Chocolate Bread and Butter Pudding, Rocky Road Ice Cream
and Spearmint Sauce

SUGAR FREE

Vanilla Profiteroles with Fudge Sauce

Frozen Lemon Pie

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, Rocky Road, Spumoni or Strawberry Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat Banana or Cappuccino Yogurt

Refreshing Cassis Fig Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Brilant Savarin Brie Optimus Stilton Bermuda Triangle

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wines by the Glass:

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

Dessert Wines by the Bottle:

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