



Dinner

Wednesday, February 13, 2008
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Cartagena, Colombia

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Sautéed Sea Scallops on Truffled Potato Mousseline with Lobster Foam and Crisp Filo

Cream of Roasted Garlic with Pumpernickel Croutons

Broiled Fillet of Fresh Atlantic Salmon

On Curried Cauliflower Mash with Purple Potatoes and Tomato Marmalade

**The Crystal Dome – Almond-Sugar Dough Tart Filled with Strawberries,
Caramelized Vanilla Chiffon and Crème Fraîche Ice Cream**

VEGETARIAN SELECTIONS

Grilled Portobello Mushroom on Tossed Greens with Tomato Crostini

Cream of Roasted Garlic with Pumpernickel Croutons

Golden-Fried Filo Pockets

**Filled with Three Kinds of Cheese, Served on Tarragon-Tomato Butter
with Broccoli and Wild Mushroom Salad**

Chocolate Ooze Cake with Vanilla 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:*

Tower of Roasted Chicken with Avocados, Red Onions and Aged Balsamico

Grilled Medallions of Pork

With Thyme Zucchini, Prune Chutney, Fresh Asparagus and Natural Gravy

Apple Crumble Tart with Cinnamon Ice Cream

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Sauvignon Blanc, Tupari Winery, Marlborough, New Zealand 2006 \$45.00

By the Glass: Chardonnay, Cuvaison Winery, Carneros 2005 \$8.00

Red Wine

By the Bottle: Pesquera "Reserva," Ribera del Duero, Spain 2003 \$85.00

By the Glass: Chianti Classico, Fattoria Fontodi, Tuscany, Italy 2004 \$10.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Sautéed Sea Scallops on Truffled Potato Mousseline with Lobster Foam and Crisp Filo
Tower of Roasted Chicken with Avocados Red Onions and Aged Balsamico
Grilled Portobello Mushroom on Tossed Greens with Tomato Crostini
Chilled Fruit Cup with Fresh Mandarins and Bacardi Limon

SOUP AND SALAD

Cream of Roasted Garlic with Pumpnickel Croutons

Beef Consommé with Spinach Royal

Chilled Hazelnut Soup with Berry Compote

Low sodium soups are available upon request.

Traditional Caesar Salad with Parmesan Shavings and Homemade Garlic Croutons

Sliced Tomatoes and Buffalo Mozzarella Cheese with Basil and Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials

Fat-Free Mango-Passion Fruit or Low-Calorie Honey Lime Yogurt Dressing

PASTA SPECIAL

Farfalle with Tomatoes, Roasted Sweet Peppers, Zucchini, Eggplant, Garlic and Fontina Cheese

SALAD ENTREE

Mixed Grill Salad

Assorted Spring Greens with Peppercorn and Sun-Dried Tomato Vinaigrette,
Topped with Grilled Herb-Marinated Chicken Breast, Pork Medallions and Jumbo Prawns

MAIN FARES

Broiled Fillet of Fresh Atlantic Salmon

On Curried Cauliflower Mash with Purple Potatoes and Tomato Marmalade

Grilled Medallions of Pork Tenderloin

Topped with Prune Chutney on Endive Fettuccini, Grilled Thyme Zucchini and Creamy Gorgonzola Sauce

Pink-Roasted Maple Leaf Farms Duck Breast

With Pumpkin Gnocchi, Snow Peas, Caramelized Apples and Armagnac-Pistachio Sauce

Grilled Black Angus Rib-Eye Steak

Served with Sauce Choron, Green Beans Wrapped in Bacon, Grilled Onions and Baked Potato Filled with Vegetable Ragout Topped with Sour Cream

Upon your request, these Traditional Main Fares are also available:

Grilled Farm-Raised Chicken Breast, Served with Baked Potato, Green Beans Wrapped in Bacon, Cauliflower Roses and Sauce Hollandaise; or Broiled Atlantic Mahi Mahi Fillet on Mashed Potatoes with Garden Vegetables and Shallot Red Wine Sauce

SIDE ORDERS

Grilled Onions Grilled Thyme Zucchini Green Beans Wrapped in Bacon
Baked Potato with Sour Cream and Chives 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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Executive Pastry Chef Harald Neufang

SWEET FINALE

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

Plantation of Peach

Mascarpone Peach Tart, White Peach Jello and Bellini Sabayon

The Crystal Dome

Almond-Sugar Dough Tart Filled with Strawberries,
Caramelized Vanilla Chiffon and Crème Fraîche Ice Cream

SUGAR-FREE

Ricotta Cheesecake with Marinated Strawberries

Vanilla Cream Swan on Sugar-Free Chocolate Mirror

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 Tart with Cinnamon Ice Cream

Vanilla, Cookie Dough, Strawberry or Pistachio Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat Raspberry or White Chocolate Yogurt

Refreshing Lavender-Vodka Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Garlic Boursin Brie Stilton Savarin Point de Bique

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.) 2004 \$7.00

Dessert Wine by the Bottle:

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