



Luncheon

Wednesday, February 13, 2008
Crystal Dining Room, Crystal Symphony
In the Port of George Town, Grand Cayman, British West Indies
Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these special luncheon dishes:

**Roast Beef High Roller with Fresh Horseradish Cream Cheese,
Garnished with Tossed Lettuce**

Cream of Tomato with Gin

Captain's Seafood Basket

**Crispy Tortilla Basket with Golden-Fried White Fish Fillets, Jumbo Prawns, Scallops
and Calamari, Served with Cucumber Rémoulade, Carrot-Cabbage Slaw and
Roasted Potato Wedges**

Rhubarb Streusel Tart à la Mode

VEGETARIAN SELECTIONS

Chopped Garden Salad with Tomatoes, Bell Peppers, Celery and Mushrooms

Chilled Cream of Kadota Figs

Vegetable and Beluga Lentil Ragoût

Served with Baby Basmati Rice, Condiments and Indian Nan Bread

Ice Cream Sundae "Black Forest"

ON THE LIGHTER SIDE

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

Chopped Garden Salad with Tomatoes, Bell Peppers, Celery and Mushrooms

Broiled Fresh White Fish Fillet

**Served with Grilled Sweet Potatoes, Asparagus and Steamed Vegetables,
Topped with Roasted Pepper Ragoût**

Angel Food Cake with Strawberry Sauce

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:

Sauvignon Blanc, Groth Vineyard & Winery, Napa Valley, California 2006 \$8.00

Red Wine by the Glass:

Candela Vineyards, "Pisoni Vineyards," Monterey County 2005 \$9.00

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



APPETIZERS AND SALAD

Matjes Herring with Apples, Red Onions and Sour Cream Sauce
Oven-Baked Onion, Bacon and Cheese Tart with Mixed Lettuce and Marinated Tomato Salad
Roast Beef High Roller with Fresh Horseradish Cream Cheese,
Garnished with Tossed Lettuce
Chopped Garden Salad with Tomatoes, Bell Peppers, Celery and Mushrooms
*Traditional favorite dressings available, plus today's specials:
Fat-Free Red Beet-Yogurt or Low-Calorie Ranch Dressing*

SOUPS

Cream of Tomato with Gin
Chicken Consommé with Herb Célestine
Chilled Cream of Kadota Figs
Low sodium soups are available upon request

PASTA SPECIAL

Fettucine Pasta with Meatballs and Tomato Sauce
Available as Appetizer or Main Fare

MAIN FARES

Beef Steak Salad – Sliced Lime-Chili Marinated Grilled Striploin Steak with Tomatoes, Cucumbers, Carrots and Bell Pepper Julienne, On a Bed of Tossed Greens
In Orange-Cumin Vinaigrette, Served with Toasted Rye Bread
The “Cuban” Salad – Crunchy Greens, Pineapple Bits, Ham, Malanga Chips, Tomatoes and Shredded Coconut, Topped with Grilled Turkey Medallions,
Served with Low-Calorie Mango-Passion Fruit Dressing
Captain’s Seafood Basket – Crispy Tortilla Basket with Golden-Fried Whitefish Fillets, Jumbo Prawns, Scallops and Calamari, Served with Cucumber Rémoûlade,
Carrot-Cabbage Slaw and Roasted Potato Wedges
Sandwich of the Day – B.L.T. and Cheddar Cheese
Freshly Toasted Sourdough Bread with Bacon, Lettuce, Tomato and Cheddar Cheese,
Served with French Fried Potatoes and Fresh Beetroot Salad
Veal Ragoût Marengo – Braised Veal Stew in a Light Paprika Cream Sauce with Mushrooms, Pearl Onions and Bacon, Served with Spinach Spätzle and Carrot Sticks
American Hamburger or Cheeseburger
Freshly Ground Beef Burger, Grilled to Your Order, Served on a Toasted Bun with Pickles, Tomatoes, Sliced Onion Rings and French Fried Potatoes
Additional Toppings of Applewood Smoked Bacon, Grilled Onions and your Choice of Swiss, Blue or Cheddar Cheese are available upon request..

SIDE ORDERS

Spinach Spätzle French-Fried Potatoes Mashed Potatoes
Fresh Vegetables Spaghetti with Tomato Sauce Carrot Sticks
*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.*

DESSERTS

Rhubarb Streusel Tart à la Mode • Angel Food Cake with Strawberry Sauce
Ice Cream Sundae “Black Forest”
Sugar-Free Blueberry Tartlet • Sugar-Free Sour Cherry Custard Pie
Vanilla, Chocolate Chip, Strawberry Cheesecake or Mocha Almond Ice Cream
With your choice of Raspberry, Mango or Chocolate Topping
Refreshing Apricot Sherbet • Assortment of Fruit in Season
Freshly Frozen, Nonfat Raspberry or Cookies ‘n’ Cream Yogurt
International Cheeses Served with Crackers and Biscuits