

# Luncheon

Friday, February 15, 2008 Crystal Dining Room, Crystal Symphony In the Port of Cartagena, Colombia

Maître d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

#### CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these special luncheon dishes:

Creamy Tuna Salad with Melon Fan, Drizzled with Chive Sauce

Spicy Black Bean Soup with Sour Cream and Cilantro

**Beef Tacos** 

Spicy Ground Beef in a Taco Shell, Served with Guacamole, Refried Beans and Traditional Condiments

Chocolate Fudge Cake à la Mode

#### VEGETARIAN SELECTIONS

Bibb Lettuce with Marinated Black Bean and Palm Heart Salad

Tomato-Flavored Consommé with Ricotta-Basil Quenelles

Fava Bean, Shiitake Mushroom and Tofu Omelet With Roasted Herb Potatoes and Cumin-Roasted Macédoine of Vegetables

Apple Empanadas 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 choices:

Salad of Grilled Zucchini, Peppers and Eggplant with Mint-Red Onion Relish

Cioppino

Seafood Stew with Mussels, Prawns, Sea Scallops and Fresh Fish In a Tomato-Flavored Broth with Herbs and Vegetables

Sugar-Free Rhubarb Tartlet

# HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:

Pinot Grigio, Santa Margherita, Valdadige, Italy 2006 \$8.00

Red Wine by the Glass:

Toro Gago, Compañia de Vinos Telmo Rodriguez, Toro, Spain 2004 \$8.00

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



# APPETIZERS AND SALAD

Creamy Tuna Salad with Melon Fan, Drizzled with Chive Sauce Fritto Misto with Tossed Greens and Ancho-Chili Rémoulade Salad of Grilled Zucchini, Peppers and Eggplant with Mint-Red Onion Relish Bibb Lettuce with Marinated Black Bean and Palm Heart Salad

Traditional favorite dressings available, plus today's specials: Fat-Free Yogurt-Chive or Low Calorie Italian Dressing

#### SOUPS

Spicy Black Bean Soup with Sour Cream and Cilantro Tomato-Flavored Consommé with Ricotta Basil Quenelles Cold Cream of Guava and Pineapple

Low sodium soups are available upon request

#### PASTA SPECIAL

Spaghetti Carbonara - Pasta with Cream, Pancetta, Parmesan and Italian Parsley Available as Appetizer or Main Fare

## MAIN FARES

Ocean Garden Basket - Grilled Salmon, Shrimp and Fried Squid, Served in a Giant Lettuce Basket, Garnished with Tomatoes, Cucumbers and Boiled Egg, Served with Thousand Island Dressing

Chopped Garden Salad - Crunchy Garden Greens with New Potatoes, Mushrooms, Cucumbers, Olives and Emmenthaler Cheese, Served with Tomato-Herb Vinaigrette, and Fried Falafel

Cioppino - Seafood Stew with Mussels, Clams, Prawns, Sea Scallops and Fresh Fish, In a Tomato-Flavored Broth with Herbs, Vegetables and Warm Garlic Bread

Beef Tacos - Spicy Ground Beef in a Taco Shell, Served with Guacamole, Refried Beans and Traditional Condiments

Sandwich of the Day - Monte Cristo

Sliced Ham, Turkey and Swiss Cheese on Sourdough Bread, Dipped in Egg Batter and Golden-Fried in Butter, Served with Potato Salad and Fruit Brochette

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

Steamed Mixed Vegetables Refried Beans Steamed Rice Potato Salad 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.

#### DESSERTS

Chocolate Fudge Cake à la Mode

Apple Empanadas with Vanilla Ice Cream • Ice Cream Sundae "Hot Love" Sugar-Free Lemon Timbale • Sugar-Free Rhubarb Tartlet Vanilla, Strawberry or Rum Raisin Ice Cream With Your Choice of Raspberry, Mango or Chocolate Sauce Freshly Frozen, Nonfat New York Cheesecake or Cherry Vanilla Yogurt Refreshing Papaya Sherbet • An Assortment of Fruit in Season International Cheeses, Served with Crackers and Biscuits