



# French Dinner

Tuesday, February 19, 2008  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to Acapulco, Mexico

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:*

**Escargots Bourguignonnes – Burgundy Snails in Garlic-Herb Butter**

**French Onion Soup with Gratinated Cheese Croutons**

**Pink Roasted Rack of Baby Lamb “Provençale”**

Garlic and Herb-Crusted with Mint Flavored Jus, Petite Ratatouille Niçoise,  
Sautéed Haricots Vert and Gratinated Potatoes

**Soufflé Grand Marnier with Sauce Negresco**

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## VEGETARIAN SELECTIONS

**Panache of Mixed Lettuce with Belgian Endives,  
Chopped Boiled Eggs, Dijon Mustard Dressing and Brie Fritters**

**Vichyssoise with Red Bell Pepper Mousse**

**Grilled Vegetable Brochette**

On Sautéed Spinach, Wild Mushroom Ravioli and Light Mustard Sauce

**Chocolate Ooze Cake with Vanilla Ice Cream**

## ON THE LIGHTER SIDE

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

**Clear Veal Consommé with Vegetable Pearls**

**Mediterranean Lamb Salad**

Assorted Greens with Grilled Eggplant and Zucchini, Feta Cheese, Sunflower Seeds,  
Black Olives and Tomatoes, Topped with Sliced Lamb Rack,  
Served with Balsamic-Herb Vinaigrette

**Freshly Frozen Low-Fat French Vanilla Yogurt**

## HEAD SOMMELIER'S SUGGESTIONS

**Champagne by the Glass:**

Louis Roederer Brut Premier “Cuvée Crystal Cruises,” Reims, France NV \$13.00

**White Wine**

**By the Bottle:** Puligny-Montrachet, Etienne Sauzet, Burgundy, France 2003 \$125.00

**By the Glass:** Pouilly-Fuissé, Louis Jadot, Burgundy, France 2005 \$8.50

**Red Wine**

**By the Bottle:** Château Kirwan, Margaux, Bordeaux, France 1998 \$175.00

**By the Glass:** Gigondas, E. Guigal, Rhône Valley, France 2003 \$10.50

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





## APPETIZERS

Escargots Bourguignonnes – Burgundy Snails in Garlic-Herb Butter

Seafood Rendez-Vous with Sauce Louis XIII

Smoked Duck Pastrami on Crackling Salad Tossed in Raspberry Vinaigrette

Orange Baked Filled with Sweet Fruits and Crème de Cassis Liqueur

## SOUP AND SALAD

French Onion Soup with Gratinated Cheese Croutons

Veal Consommé with Foie Gras Profiteroles

Vichyssoise with Red Bell Pepper Coulis

*Low sodium soups are available upon request.*

Panache of Mixed Lettuce with Endives, Chopped Eggs, French Dressing and Brie Fritters

Vegetable Salade Niçoise – Green Beans, Tomatoes, Onions, Boiled Potatoes, Black and Green Olives, and Green and Red Bell Peppers

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Raspberry Vinaigrette or Low-Calorie French Dressing*

## PASTA SPECIAL

Penne Rigate Puttanesca

Pasta with Anchovies, Capers, Tomatoes, Kalamata Olives, Chili Flakes and Italian Parsley

## SALAD ENTREE

Mediterranean Lamb Salad

Assorted Greens with Grilled Eggplant and Zucchini, Feta Cheese, Sunflower Seeds, Black Olives and Tomatoes, Topped with Sliced Lamb Rack, Served with Balsamic-Herb Vinaigrette

## MAIN FARES

Broiled Fillet of Fresh Atlantic Sea Bream

With Tomatoes, Basil, Olives and Noisette Butter Sauce, Served with Braised Fennel and Lyonnaise Potatoes

Veal “à la Mama”

Breaded and Golden-Fried Veal Escalope, Filled with Ham and Cheese, Served with Mashed Potatoes, Carrot Wedges, Sautéed Mushrooms and Natural Gravy

Coq au Vin

Braised Chicken in Burgundy Red Wine Sauce, Garnished with Glazed Silver Onions, Mushrooms and Bread Croutons, Served in a Nest of Fettuccine and Broccoli Roses

Pink-Roasted Rack of Baby Lamb “Provençale”

Garlic-Herb Crusted with Mint Flavored Jus, Petit Ratatouille Niçoise, Sautéed Haricots Vert and Gratinated Potatoes

*Upon your request, these Traditional Main Fares are also available: Grilled Black Angus Entrecôte au Beurre d'Anis with Anis Herb Butter, Served with Ratatouille, Haricots Verts and Gratin Potatoes; or Broiled Atlantic Salmon Fillet, Served with Sautéed Spinach, New Potatoes and Lemon Beurre Blanc*

## SIDE ORDERS

Carrot Wedges    Petit Ratatouille Niçoise    Gratinated Potatoes

Sautéed Haricots Vert    Fettuccine 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

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## SWEET FINALE

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

**Soufflé Grand Marnier**  
With Sauce Negresco

**Champs Elysee**  
Granny Smith Tart Tatin, Pistachio Gateau Opera, Caramel Sauce and  
Frozen Vanilla Yogurt

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## SUGAR-FREE

**Banana Ice Parfait with Fudge Sauce**  
**Strawberry Cream Cake**

## 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, Butter Pecan, Mocha or Green Tea Ice Cream**

*With Your Choice of Toppings*

**Freshly Frozen Low-Fat French Vanilla or Cappuccino Yogurt**

**Refreshing Beaujolais Kir Sherbet**

**Petit Fours and Chocolate Truffles**

**Seasonal Fruits**

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## FROM THE CHEESE TROLLEY

**Roquefort Pont l'Évêque French Goat Cheese Camembert Comte**  
**Petit Jurassic Vachrine de Clarin**

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

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## HEAD SOMMELIER'S SUGGESTIONS

**Dessert Wine by the Glass:**

Cuvée Eiswein, Alois Kracher, Burgenland, Austria 2004 \$9.00

**Dessert Wine by the Bottle:**

Château D'Yquem, Sauternes, Bordeaux, France 1983 \$950.00