



California Dinner

Friday, February 22, 2008
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Cabo San Lucas, Mexico

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Napoléon of Pink-Roasted Maple Leaf Farm Duck Breast
Parsnip Purée and Crisp Filo with Raspberry-Balsamic Glaze

Napa Valley Slow Oven-Roasted Vegetable Soup with Parmesan Cheese

Grilled Californian Lamb Chops
With Eggplant Parmigiana, White Bean Mashed Potatoes and Crystal's Cabernet Sauvignon Gravy, Topped with Tomatoes, Olives and Pearl Onions

Route 66
New York Cheesecake, Lilikoi Cheesecake and Cheesecake Ice Cream

VEGETARIAN SELECTIONS

Fresh Tropical Fruit with Aged Sherry

Napa Valley Slow Oven-Roasted Vegetable Soup with Parmesan Cheese

Vegetable Lasagna
Layers of Pasta and a Ragout of Diced Vegetables and Porcine Mushrooms,
Oven-Baked with Fontina Cheese, Served on Tomato and Creamy Herb Sauce

Indian Summer
Blueberry, Blackberry, Strawberry and Raspberry Crumble and Vanilla Ice Cream

ON THE LIGHTER SIDE

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

Crunchy Salad Leaves Tossed in Honey-Shallot Mustard Vinaigrette,
With Orange Segments, Tomatoes and Toasted Pine Nuts

Broiled Fresh Costa Rican Tilapia Fillet
With Sweet Garlic Chips, Grilled Vegetables and Roasted Bell Pepper Vinaigrette

Tahitian Vanilla Crème Brûlée with Fresh Fruits

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Beringer Vineyards "Private Reserve," Napa Valley 2005 \$52.00

By the Glass: Pinot Blanco, Schulthauer, St. Michael Eppan, Alto Adige, Italy 2006 \$8.00

Red Wine

By the Bottle: Cabernet Sauvignon, Silver Oak Cellars, Alexander Valley 2003 \$115.00

By the Glass: Cabernet Sauvignon, "Vertene," Douro, Portugal 2003 \$8.50

For our more extensive selection, please ask your Sommelier.

APPETIZERS

Shrimp Quesadillas with Mild Cheese, Lime Crème Fraîche and BBQ Sauce
Grilled Eggplants Rolled with Pimentos and Garlic Boursin
Tossed Greens and Walnut Vinaigrette
Napoléon of Pink Roasted Maple Leaf Farm Duck Breast
Parsnip Puree and Crisp Filo with Raspberry-Balsamic Glaze
Fresh Tropical Fruits with Aged Sherry

SOUP AND SALAD

Napa Valley Slow Oven-Roasted Vegetable Soup with Parmesan Cheese
Chicken Consommé with Semolina Quenelles
Chilled Green Pea Cappuccino with Smoked Salmon
Low-sodium soups are available upon request
Pear, Lettuce and Blue Cheese Salad with Pear Dressing
Crunchy Salad Leaves Tossed in Honey-Shallot Mustard Vinaigrette,
With Orange Segments, Tomatoes and Toasted Pine Nuts
*Traditional favorite dressings available, plus today's specials:
Fat-Free Lime Yogurt or Low-Calorie Italian Vinaigrette*

PASTA SPECIAL

Fettucini Pasta with Braised Beef Short Ribs, and Root Vegetables

SALAD ENTRÉE

Ensalada de Camerones
Garlic-Marinated Sautéed Tiger Prawns on a Bed of Greens, Tossed in Low-Calorie
Thousand Island Dressing, Served with Grilled Peppers, Tomatoes and Kernel Corn,
Garnished with Avocado Fan and Crisp Tortilla Chips

MAIN FARES

Broiled Fresh Costa Rican Tilapia Fillet
On New Potatoes with Chorizo and Sweet Garlic, Grilled Vegetables and
Roasted Bell Pepper Vinaigrette
Garlic-Marinated, Sautéed Tiger Prawns
Served on Basil Risotto with Creamy Meyer Lemon Emulsion, Grilled Zucchini
and Chipotle-Tomato Confit
Grilled Californian Lamb Chops
With Eggplant Parmigiana, White Bean Mashed Potatoes and Crystal's Cabernet
Sauvignon Gravy, Topped with Tomatoes, Olives and Pearl Onions
Corn-Fed Free-Range Chicken
Braised in White Wine, Tomatoes, Garlic and Herbs, Served on Mascarpone Polenta,
Garnished with Mushrooms, Bacon, Carrots and Celery
*Upon your request, these Traditional Main Fares are also available:
Grilled Black Angus Rib Eye Steak, Served with Baked Potatoes, Gratinated Tomato, Cauliflower Roses
and Sauce Béarnaise; or Grilled Fillet of Mahi Mahi, Served with Roasted Red Skin Potatoes,
Grilled Zucchini and Beurre Blanc*

SIDE ORDERS

Steamed Vegetables Eggplant Parmigiana Mascarpone Polenta
Angel Hair Pasta with Tomato Sauce Steamed White Rice Mashed Potatoes
*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.*

California Dinner Dessert

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Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer
Executive Pastry Chef Harald Neufang

SWEET FINALE

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

Indian Summer

Blueberry, Blackberry, Strawberry and Raspberry Crumble and Vanilla Ice Cream

Route 66

New York Cheesecake, Lilikoi Cheesecake and Cheesecake Ice Cream

SUGAR FREE

Chocolate Eclair

Napoleon Slice

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, Chocolate or Cherry Vanilla Ice Cream

With Your Choice of Toppings

Freshly Frozen Peach or Raspberry Yogurt

Refreshing Orange Campari Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Port Salut Bleu de Auverge Brie Monsier Goat Cheese Cabrice de Deluxe

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Bottle:

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

Dessert Wine by the Glass:

"Vin de Glacière," Bonny Doon Vineyard, California (3oz.) 2006 \$7.00