

# Dinner

Sunday, February 24, 2008  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to Los Angeles, California

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:*

**Seafood Cocktail with Melon Balls and American Cocktail Sauce**

**Cream of Chicken Soup with Sun-Dried Tomatoes and Bell Pepper Confetti**

**Roasted Long Island Duckling "Bigarade"**

**Crispy White and Dark Meat, Served with Caramelized Orange Sauce,  
Braised Red Cabbage, Fresh Brussels Sprouts and Williams Potatoes**

**The Cotton Club**

**Old-Fashioned Double Chocolate Bread and Butter Pudding, Rocky Road Ice Cream  
and Spearmint Sauce**

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## VEGETARIAN SELECTIONS

**Pressed Tomato Terrine with Petite Salade Niçoise**

**Vegetable Consomme with Corn Cakes**

**Fried Tofu on Sweet 'n' Sour Vegetables**

**Served with Pineapple Fried Rice**

**Apple Crumble with Cinnamon 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:*

**Pressed Tomato Terrine with Petite Salade Niçoise**

**Broiled Fillet of Atlantic Salmon**

**Served with Baby Bok Choy and Smoked Onion Purée**

**Vanilla Profiteroles with Fudge Sauce**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

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

**By the Glass: Sauvignon Blanc, Tement, Steiermark, Austria 2003 \$8.50**

**Red Wine**

**By the Bottle: Cabernet Sauvignon, Stag's Leap Winery, Napa Valley 2005 \$64.00**

**By the Glass: Syrah, D'Allesandro, Cortona, Tuscany, Italy 2005 \$9.50**

*For our more extensive selection, please ask your Sommelier.*



## APPETIZERS

Seafood Cocktail with Melon Balls and American Cocktail Sauce  
Ragoût of Mushroom, Chicken and Asparagus in Puff Pastry Bouchons  
Pressed Tomato Terrine with Petite Salade Niçoise  
Chilled Suprême of Tropical Fruit, Perfumed with Galliano Liqueur

## SOUP AND SALAD

Cream of Chicken Soup with Sun-Dried Tomatoes and Bell Pepper Confetti  
Consommé Double with Corn Cakes  
Cream of Avocado with Fresh Coriander and Lobster-Mango Salad  
*Low sodium soups are available upon request*  
Traditional Caesar Salad, Topped with Garlic Croutons and Parmesan Shavings  
Heart of Iceberg Lettuce with Tomatoes, Buffalo Mozzarella and Fried Onion Rings

*Traditional favorite dressings available, plus today's specials:  
Fat-Free Bella Vista Dressing or Low-Calorie Red Wine Vinaigrette*

## PASTA SPECIAL

Penne Pasta "Panna Rosa" with Fresh Tomato Sauce, Cream and Fontina Cheese

## SALAD ENTREE

Pink-Roasted Canadian Venison Tenderloin in Herb-Rye Bread Coat on a Bed of Young Greens, Tossed in Balsamic Vinaigrette, Garnished with Dried Berries, Mandarin Segments, Baby Corn and Tomatoes, Garnished with Crisp Leeks

## MAIN FARES

**Broiled Fillet of Atlantic Salmon**  
Served with Roasted Garlic Mashed Potatoes, Smoked Onion Purée and Baby Bok Choy, Surrounded by Crystal's Merlot Red Wine Glaze

**Roasted Long Island Duckling "Bigarade"**  
Crispy White and Dark Meat, Served with Caramelized Orange Sauce, Braised Red Cabbage, Fresh Brussels Sprouts and Williams Potatoes

**Chinese Sweet 'n' Sour Pork**  
Crisp Fried Pork Tenderloin Cubes with Pineapple, Onions, Water Chestnuts and Bell Peppers in a Delicious Sweet 'n' Sour Sauce, Served on Sticky White Rice

**Grilled Black Angus Sirloin Steak**  
Served with Idaho Potato Strudel, Garden Vegetables, Braised Shallots, Tortilla Cup with Creamy Corn and Sauce Béarnaise

*Upon your request, these Traditional Main Fares are also available:  
Grilled Sea Bream Filet, Served with Lobster-Smashed Potatoes, Fresh Garden Vegetables and Yellow Wine Jus; or Broiled Chicken Breast, Served with Olive Oil Roasted Root Vegetables, Potatoes and Natural Gravy*

## SIDE ORDERS

Steamed Vegetables Idaho Potato Strudel Williams Potatoes Sticky White Rice  
Braised Red Cabbage Linguine 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

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### SWEET FINALE

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

#### Key Largo

Lemon Financier, Blueberry Compote, Sour Cream Panna Cotta and  
Meyer Lemon Ice Cream

#### The Cotton Club

Old-Fashioned Double Chocolate Bread and Butter Pudding, Rocky Road Ice Cream  
and Spearmint Sauce

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### SUGAR FREE

Vanilla Profiteroles with Fudge Sauce

Frozen Lemon Pie

### 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, Rocky Road, Spumoni or Strawberry Ice Cream

*With Your Choice of Toppings*

Freshly Frozen Low-Fat Banana or German Chocolate Yogurt

Refreshing Cassis Fig Sherbet

Homemade Cookies

Seasonal Fruits

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### FROM THE CHEESE TROLLEY

Camembert Brie Fontina Stilton Goat Cheese

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

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### HEAD SOMMELIER'S SUGGESTIONS

Dessert Wines by the Glass:

Vin Santo, Isola E Olena, Tuscany, Italy 1999 \$8.50

Dessert Wines by the Bottle:

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