Luncheon

Monday, March 9, 2009
Crystal Dining Room, Crystal Symphony
In the Port of Los Angeles, California, USA

Maître d'Hôtel **Josef Widmar**   Executive Chef **Markus Nufer**

APPETIZERS

Assorted Seafood Platter with Marinated Summer Greens
Exotic Fruit Cup with Melon Liqueur

SOUP AND SALAD

Cream of Vegetables with Whole Wheat Croutons
Chicken Broth, Flavored with Mint, Coriander and Lemongrass
Selected Spring Greens with Tomatoes, Red Onions and Olives
Traditional favorite dressings available, plus today's specials:
Fat-Free French Basil or Low-Calorie Lemon Herb Dressing

PASTA SPECIAL

Tortiglioni Pasta with Creamy Sun-Dried Tomato Sauce

MAIN FARES

Traditional Cobb Salad
Diced Chicken, Tomatoes, Iceberg and Romaine Lettuce, Crumbled Blue Cheese,
Boiled Eggs, Avocados and Crisp Bacon with a Light Herb Vinaigrette

Broiled Fresh Salmon Fillet
Served with Chive-Mashed Potatoes, Chablis Beurre Blanc and Sautéed Baby Spinach

Honey-Roasted Chicken Breast
On Mushroom Rice Pilaf, Accompanied with Steamed Vegetables and Rosemary Gravy

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.

DESSERTS

New York Cheesecake • **Caramel Flan** • **Viennese Ice Coffee**
Sugar-Free Chocolate Mousse
Vanilla, Chocolate or Strawberry Ice Cream with Your Choice of Toppings
Freshly Frozen, Nonfat Double Dutch Chocolate Yogurt
Refreshing Mango Sherbet • **Assortment of Fruit in Season**
International Cheeses Served with Crackers and Biscuits

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:
Sauvignon Blanc, Groth Vineyard & Winery, Napa Valley 2005 $8.50

Red Wine by the Glass:
Merlot, Crystal Cruises Vineyards & Winery "C "Reserve, Sommelier's Selection,
Napa Valley, California 2005 $10.00

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