



Chef's Dinner

Saturday, March 21, 2009

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Hong Kong, China

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

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Trout and Smoked Sturgeon with Caviar and Herb Sour Cream

Cappuccino of Cauliflower with Gorgonzola Toasties

Broiled Rosemary-Marinated Veal Rib Eye Steak

Served on Lemon Risotto, Green Asparagus,

Sautéed Forest Mushrooms and Rosemary Gravy

Bombolone

Italian Mini Doughnuts with Rhubarb Compote and Sauce Anglaise

ON THE LIGHTER SIDE

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

Heart of Butter Lettuce with Marinated Three Bean and Tomato Salad

Broiled Fillet of Atlantic Salmon

with Assorted Steamed Vegetable Sticks, Brown Rice and Mango Salsa

Refreshing, Blackberry Sherbet

VEGETARIAN SELECTIONS

Fresh Artichoke with Tomato Vinaigrette and Crisp Garlic Chips

Cappuccino of Cauliflower with Gorgonzola Toasties

Homemade Asparagus Ravioli

Topped with Sautéed Mushrooms, Served on Yellow Capsicum Purée

Apple Crumble Tart with Vanilla Ice Cream

HEAD SOMMELIER'S SUGGESTIONS

Champagne by the Glass: Mumm Cordon Rouge, Brut, Reims, France NV \$11.00

White Wine

By the Bottle: Chardonnay Leeuwin Estate "Art Series," Margaret River, Western Australia 2005 \$95.00

By the Glass: Pinot Bianco, Cantina Terlano, Alto Adige, Italy 2007 \$10.00

Red Wine

By the Bottle: Cabernet Sauvignon, Silver Oak, Alexander Valley 2004 \$105.00

By the Glass: Cabernet Sauvignon, Alexander Valley Winery, Alexander Valley 2006 \$9.50

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



APPETIZERS

Trout and Smoked Sturgeon with Caviar and Herb Sour Cream

Pan-Fried Sweet Bread Roses Tossed in Creamy Sherry Sauce in Puff Pastry Bouchon

Fresh Artichoke with Tomato Vinaigrette and Crisp Garlic Chips

Mosaic of Selected Fruits Drizzled with Grappa

SOUP AND SALAD

Cappuccino of Cauliflower with Gorgonzola Toasties

Consommé Double with Vegetable Biscuits

Chilled Hazelnut Soup with Forest Berry Compôte

Low-sodium soups are available upon request

Mixed Garden Lettuce Tossed in Creamy Papaya Dressing with Beet Root Chips

Heart of Butter Lettuce with Marinated Three Bean and Tomato Salad

Traditional favorite dressings available, plus today's specials:

Fat-Free Shallot-Herb Vinaigrette or Low-Calorie Citrus-Yogurt Dressing

PASTA SPECIAL

Penne Rigatte Pasta with Ground Italian Sausages,
Fresh Peas, Creamy Tomato Sauce and Parmesan Cheese

SALAD ENTRÉE

Salad "King Neptune"

Assorted Spring Greens with Peppercorn and Sun-Dried Tomato Vinaigrette,

Topped with Grilled Herb Marinated Mahi Mahi, Scallops, Jumbo Shrimp and Mussel Meat

MAIN FARES

Broiled Fillet of Atlantic Salmon

With Wasabi Mashed Potatoes, Assorted Buttered Vegetable Sticks
and Honey-Mustard Sauce

Pink Roasted, Dijon Mustard and Pecan-Crusted Striploin

Served with Creamed Spinach, Herb Crusted Tomato,
Grilled Sweet Potato and Natural Jus

Broiled Rosemary-Marinaded Veal Rib Eye Steak

Served on Lemon Risotto, Green Asparagus,
Sautéed Forest Mushrooms and Rosemary Gravy

Stuffed Free Range Chicken Breast with Foie Gras

Served with Baby Yellow Beets, Broccoli Roses, Potato Fingers, and Baby Carrots
With Cassis Demi Glaze

Upon your request, these Traditional Main Fares are also available:

*Grilled Rib-Eye Steak with Garlic Herb Butter, Served with Garden Vegetables and Twice-Baked Potato; or
Plain-Grilled Grouper Fillet, Served with Mashed Potatoes, Steamed Vegetables and Parsley Beurre Blanc*

SIDE ORDERS

Vegetables in Season Mashed Potatoes Steamed White Rice

Creamed Beluga Lentils Angel Hair 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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Maitre d'Hôtel Josef Widmar Executive Chef Markus Nufer

Executive Pastry Chef Josef Ehammer

SWEET FINALE

Our Executive Pastry Chef Josef Ehammer has selected these Sweet Creations for this evening:

Turtle Creek

Pecan Nut Tartlet, Bittersweet Chocolate Mousse and
Strawberry Cheesecake Ice Cream

Bombolone

Italian Mini Doughnuts with Rhubarb Compote and Sauce Anglaise

SUGAR-FREE

Strawberry Marbled Cheesecake

Chocolate Semifreddo

CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherbets are also available:

Tahitian Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Apple Crumble Tart with Vanilla Ice Cream

Vanilla, Peanut Butter with Reese's Pieces, or Mint Chocolate Chip Ice Cream
With Your Choice of Toppings

Freshly Frozen, Nonfat Lemon or Cassis Yogurt

Refreshing Blackberry Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Please check with your Senior Waiter for tonight's cheese selection

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

Cuvée Eiswein, Alois Kracher, Burgenland, Austria 2005 \$9.50

Dessert Wine by the Bottle:

Vin Santo, Isola e Olena, Tuscany, Italy (375 ml) 1999 \$82.00