

C R Y S T A L S Y M P H O N Y

D I N N E R

THURSDAY, MAY 4, 1995
GRAND MAIDEN VOYAGE • NEW YORK CITY

Maître d'Hotel Josef Widmar *Executive Chef* Hubert Buelacher

C H E F ' S S U G G E S T I O N S

Jumbo Prawns with Assorted Spring Greens and Creamy Vinaigrette

Cream of Crabmeat with Brie Cheese

Roasted Rack of Wisconsin Veal

With Rosemary Gravy, Served with Sautéed Leaf Spinach, Carrot Sticks, and Mushroom Risotto

Exotic Fruit Ratatouille with Peach Ice Cream

L I G H T E R F A R E

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

Chicken Broth with Diced Vegetables and Baby Ravioli

Broiled Fillet of Fresh Seabass

Accompanied with Steamed Leaf Spinach and Potato Balls

Sugar Free Chocolate Eclair

Calorie: 465 Protein: 40g Fat: 16g Cholesterol: 115mg Sodium: 321mg

V E G E T A R I A N S E L E C T I O N S

Supreme of Fresh Tropical Fruit with Kiwi Wedges and Old Sherry

Warm Eggplant Mousse with French Goat Cheese and Basil

Chunky Tomato Sauce

White Chocolate Truffle Cake

C E L L A R M A S T E R
S U G G E S T I O N S

W H I T E W I N E

By the Bottle: *Acacia Chardonnay, Carneros, 1993* – \$28.00

By the Glass: *Sancerre, "Les Tuilières," Michele Redde, 1992*– \$6.00

R E D W I N E

By the Bottle: *Château Meyney, St. Estephe, 1990* – \$28.00

By the Glass: *Clos de Bois Merlot, Sonoma, 1992* – \$6.50



A P P E T I Z E R S

Jumbo Prawns with Assorted Spring Greens and Creamy Vinaigrette

Italian Prosciutto with Sweet Melon Slices and Polenta Crackers

Supreme of Fresh Tropical Fruit with Kiwi Wedges and Old Sherry

S O U P S

Cream of Crabmeat and Brie Cheese

Chicken Broth with Diced Vegetables and Baby Ravioli

Chilled Strawberry Soup with Non Fat Yogurt

S A L A D S

Sliced Plum Tomatoes with Mozzarella Cheese, Red Onions, and Balsamico Vinaigrette

Selected Mixed Greens with Garden Cress, Toasted Pine Nuts, and Low Calorie Italian Dressing

Traditional favorite dressings available plus today's specials:

Fat Free Tomato-Basil and Low Calorie Italian Dressing

P A S T A S P E C I A L

Penne all'Arrabbiata – Italian Pasta with Spicy Tomato Sauce

M A I N C O U R S E S

Broiled Fillet of Fresh Seabass

On Saffron Beurre Blanc, with Sautéed Leaf Spinach and Potato Balls

Baked Chicken Breast

*Filled with Ricotta Cheese on Chive Sauce, Served with Bell Pepper Confit
and Steamed Broccoli Roses*

Grilled Black Angus Sirloin Steak

*With Sautéed Shallots, Steamed Broccoli Florets,
Carrot Sticks, and Anna Potatoes*

Roasted Rack of Wisconsin Veal

With Rosemary Gravy, Sautéed Leaf Spinach, Carrot Sticks, and Mushroom Risotto

S I D E O R D E R S

*Sautéed Leaf Spinach Carrot Sticks Steamed Broccoli Roses Sautéed Shallots
Potato Balls Bell Pepper Confit Mushroom Risotto
Baked Potato with Sour Cream Penne with Tomato Sauce*

Upon request, dishes are available without sauce. Vegetables are also available steamed, without butter or salt.



CRYSTAL SYMPHONY

*D*ESSERT

THURSDAY, MAY 4, 1995
GRAND MAIDEN VOYAGE

Maitre d'Hotel Josef Widmar *Executive Chef* Hubert Buelacher

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SWEET FINALE

White Truffle Cake
Exotic Fruit Ratatouille with Peach Ice Cream
Orange and Passion Fruit Tart
Sugar Free Chocolate Eclair
Assortment of Seasonal Fruit

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Chocolate, Peach, or Rocky Road Ice Cream
with your choice of Fudge or Strawberry Sauce
Freshly Frozen, Non-Fat Cherry or Piña Colada Yogurt
Refreshing Mango Sherbet

SELECTIONS FROM THE
CHEESE TROLLEY

Brie Cheddar Le Livarot Stilton Emmentaler
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee
Selection of International Teas

Homemade Cookies

AFTER DINNER DRINKS

As a Digestif, we would like to recommend:

Tia Maria – \$3.75 Vintage Port – \$5.75
Grand Marnier – \$4.00 Remy Martin Cognac V.S.O.P. – \$4.75
or your favorite classic after dinner liqueur, available from your bar waiter

