

CRYSTAL SYMPHONY

DINNER

SATURDAY, MAY 6, 1995
GRAND MAIDEN VOYAGE • BERMUDA
Maître d'Hotel Josef Widmar *Executive Chef* Hubert Buelacher

CHEF'S SUGGESTIONS

Salad of Canadian Snow Crab with Lobster Vinaigrette
Boston Clam Chowder
Roasted Long Island Duckling
With Orange Sauce, Pickled Red Cabbage, and Berny Potatoes
Blue Mountain Coffee Caramel Flan on Fruit Mosaic

LIGHTER FARE

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

Fresh Papaya, Grape, and Banana Cup with Mint Leaf
Broiled Breast of Farmland Chicken
On Glass Noodle Salad, Served with Asparagus Tips and Steamed Carrots
Sugar Free Strawberry Mille Feuille
Calorie: 439 Protein: 24g Fat: 29g Cholesterol: 137mg Sodium: 321mg

VEGETARIAN SELECTIONS

Chilled Gazpacho Blanco
Bell Peppers
Stuffed with Vegetable Cous Cous on Saffron Sauce
Traditional Sacher Cake with Whipped Cream

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Pinot Grigio, Santa Margherita, 1993* – \$28.00
By the Glass: *Robert Mondavi Fumé Blanc, "To-Kalon Reserve"* – \$6.50

RED WINE

By the Bottle: *Château Carbonnieux, Graves, 1989* – \$30.00
By the Glass: *Torres Gran Coronas-Reserva* – \$6.00



A P P E T I Z E R S

Salad of Canadian Snow Crab with Lobster Vinaigrette

Chili Relenos, Filled with Spicy Cream and Cheddar Cheese on Salsa Piquante

Beef Carpaccio with Parmesan Cheese Shavings and Black Pepper

Fresh Papaya, Grape, and Banana Cup with Mint Leaf

S O U P S

Boston Clam Chowder

Double Chicken Consommé with Vegetable Bisquits

Chilled Gazpacho Blanco

S A L A D S

Heart of Boston Lettuce with Marinated Zucchini and Daikon Roots

Belgian Endive, Red Leaf Lettuce, Roasted Peppers, and Tomatoes, Served with Low Calorie Cucumber-Garlic Dressing

*Traditional favorite dressings available plus today's specials:
Fat Free Tomato-Basil and Low Calorie Cucumber-Garlic Dressing*

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

*Linguini alla Puttanesca – with Anchovies, Capers, Tomatoes, Black Olives,
Garlic, Parsley and Chili Flakes*

M A I N C O U R S E S

Broiled Fillet of Fresh Island Grouper

With Lemon Gras Beurre Blanc, Steamed Fresh Vegetables, and Nature Potatoes

Grilled Filet Mignon of Black Angus Beef

*Served with Sauce Bordelaise, Sautéed Fresh Spinach, Stewed Tomatoes,
and Cendrillon Potatoes*

Hong Kong Style Sweet and Sour Pork

*Crisply Fried Pork with Bell Peppers, Pineapples, and Onions,
In the Delicious Sweet and Sour Sauce, Accompanied by Sticky Chinese Rice*

Roasted Long Island Duckling

With Orange Sauce, Pickled Red Cabbage, and Berny Potatoes

S I D E O R D E R S

*Steamed Fresh Vegetables Sautéed Fresh Spinach Stewed Tomatoes
Pickled Red Cabbage Berny Potatoes Sticky Chinese Rice Cendrillon Potatoes
Nature Potatoes Linguini with Tomato Sauce*

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



CRYSTAL SYMPHONY

*D*ESSERT

SATURDAY, MAY 6, 1995
GRAND MAIDEN CRUISE • BERMUDA

Maitre d'Hotel Josef Widmar *Executive Chef* Hubert Buelacher
Executive Pastry Chef Manfred Schneider

SWEET FINALE

Traditional Sacher Cake with Whipped Cream
Strawberry Parfait with Almond Tulip
Blue Mountain Coffee Caramel Flan on Fruit Mosaic
Sugar Free Strawberry Mille Feuille

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Rocky Road, Chocolate Chip, and Cherry Vanilla Ice Cream
with your choice of Butterscotch, Raspberry, or Chocolate Sauce
Freshly Frozen, Non-Fat Raspberry and Peanut Butter Yogurt
Refreshing Lemon Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Camembert Munster Crottin de Chavignol Gruyere Gorgonzola
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

