

CRYSTAL SYMPHONY

DINNER

MONDAY, MAY 8, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

CHEF'S SUGGESTIONS

Jumbo Prawns Escabeche with Saffron Marinated Fennel

Cream of Chicken with Sun Dried Tomatoes

Roast Prime Rib of Kansas Beef

*Natural Gravy, Creamed Horseradish, Broccoli Roses, Roasted Tomato,
and Baked Potato with Sour Cream, Chives, and Bacon Bits*

Chocolate Paradise Cake on Godiva Liqueur Sauce

LIGHTER FARE

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

Chilled Tomato Soup with Goat Cheese Quenelles

Sautéed Veal Scallopine

In Light Lemon Sauce, Roasted Tomato, Fresh Leaf Spinach, and Saffron Risotto

Sugar Free Orange Mousse with Blackberry Coulis

Calories: 419 Protein: 73g Fat: 17g Cholesterol: 98mg Sodium: 219mg

VEGETARIAN SELECTIONS

Salad of Fresh Green Asparagus Spears with Gazpacho Dressing

Sweet and Sour Tofu

With Root Vegetables

Old Fashioned Apple Pie with Cinnamon Ice Cream

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Rosemount Show Reserve Chardonnay, Hunter Valley, 1993* – \$24.00

By the Glass: *Acacia Chardonnay, Cabernet, 1993* – \$7.00

RED WINE

By the Bottle: *Châteauneuf-du-Pape, Domaine de la Roquette, 1991* – \$32.00

By the Glass: *De Loach Merlot, Sonoma, 1993* – \$5.50

A P P E T I Z E R S

Jumbo Prawns Escabeche with Saffron Marinated Fennel
Combination of Potstickers and Dim Sum with Soy Dipping Sauce
Salad of Fresh Green Asparagus Spears with Gazpacho Dressing
Iced Supreme of Mango and Papaya, Flavored with Grand Marnier

S O U P S

Cream of Chicken with Sun Dried Tomatoes
Consommé Double "Diablotine"
Chilled Tomato Soup with Goat Cheese Quenelles

S A L A D S

Las Vegas Style Red and Green Caesar Salad with Egg Free Dressing and Homemade Croutons
Heart of Boston Lettuce with Grated Carrots and Cucumbers
Traditional favorite dressings available plus today's specials:
Fat Free Tarragon and Low Calorie Papaya-Ginger Dressing

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

Tortiglione alla Salsiccia et Ricotta
Tortiglione Pasta with Sausage, Tomatoes, and Ricotta Cheese

M A I N C O U R S E S

Seared Fresh Ahi Tuna Steak
*With Tomato-Scallion Vinaigrette, Served with Steamed Spring Vegetables,
and Nature Potatoes*

Sautéed Veal Scallopine
In Light Lemon Sauce, Roasted Tomato, Fresh Leaf Spinach, and Saffron Risotto

Grilled, Cheese Crowned Pork Chop
On Sage Gravy, Roasted Tomato, Fresh Leaf Spinach, and New Potatoes

Roast Prime Rib of Kansas Beef
*Natural Gravy, Creamed Horseradish, Broccoli Roses, Roasted Tomato,
and Baked Potato with Sour Cream, Chives, and Bacon Bits*

S I D E O R D E R S

Steamed Spring Vegetables Broccoli Roses Roasted Tomato Fresh Leaf Spinach
Parsley Potatoes Saffron Risotto New Potatoes

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



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*D*ESSERT

MONDAY, MAY 8, 1995
GRAND MAIDEN CRUISE • AT SEA

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

SWEET FINALE

Chocolate Paradise Cake on Godiva Liqueur Sauce
Baba au Rhum with Fresh Fruits
Old Fashioned Apple Pie with Cinnamon Ice Cream
Sugar Free Orange Mousse on Blackberry Coulis

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Cinnamon, Strawberry, and Rocky Road Ice Cream
with your choice of Raspberry, Chocolate, or Butterscotch Sauce
Freshly Frozen, Non-Fat Strawberry and Pecan Nut Yogurt
Refreshing Pear Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Bel Paese Münster Dana Blue Garlic Boursin 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

