

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

D I N N E R

TUESDAY, MAY 9, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

Tempura Fried Softshell with Red Pepper Aioli

Cream of Fresh Herbs with Salmon Quenelles

Grilled Tournedo of Beef Tenderloin "Rossini"

*With Sautéed Fresh Foie Gras of Duck and Bottom Mushroom,
Mixed Vegetable Medley, and Chateau Potatoes*

Gateau Opera (Chocolate-Vanilla Sponge Cake)

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:

Exotic Fruits in Half Coconut

Poached Fillet of Atlantic Salmon

On Steamed Spinach, Served with Mixed Vegetable Medley, and Nature Potatoes

Freshly Frozen Non Fat Hazelnut-Amaretto Yogurt

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

Fresh Artichoke with Herb Vinaigrette

Celery Root Piccata

With Spaghetti, Tomato Sauce, and Broccoli Florets

Creme Brûlée with Fresh Berries

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: *Jordan Chardonnay, Alexander Valley, 1992* – \$36.00

By the Glass: *Pinot Grigio, Santa Margherita, 1993* – \$7.00

R E D W I N E

By the Bottle: *Red Beringer "Private Reserve" Cabernet Sauvignon,
Napa Valley, 1989* – \$50.00

By the Glass: *Château de Sales, Pomerol, 1989* – \$8.00



A P P E T I Z E R S

Tempura Fried Softshell with Red Pepper Aioli

Fresh Artichoke with Herb Vinaigrette

Exotic Fruits in Half Coconut, Sprinkled with Jamaican Rum

S O U P S

Cream of Fresh Herbs with Salmon Quenelles

Double Black Angus Beef Consommé with Truffle Royale

S A L A D S

*Panache of Garden Salads with Citrus Segments, Cherry Tomatoes
and Belgian Endive Avocado-Walnut Vinaigrette*

*Traditional favorite dressings available plus today's specials:
Fat Free Tomato Basil and Low Calorie Yogurt Chive Dressing*

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

Angelhair Pasta with a Light Porcini Mushroom Cream Sauce, Topped with Grilled Sea Scallops

M A I N C O U R S E S

Broiled Fillet of Fresh Atlantic Salmon

On Smoked Onion Puree, Barolo Red Wine Sauce, Mixed Vegetables, and Nature Potatoes

Crisp Baby Hen

On Orange-Sage Stuffing, Natural Gravy, Sautéed Zucchini, and Stewed Tomatoes

Grilled Tournedo of Beef Tenderloin "Rossini"

*With Sautéed Fresh Foie Gras of Duck and Bottom Mushroom,
Mixed Vegetable Medley, and Chateau Potatoes*

Roasted Scandinavian Venison Loin

*On Game Sauce, with Cranberry-Apple Relish,
Sweet Potato Mousseline, and Brussels Sprouts*

S I D E O R D E R S

<i>Sautéed Zucchini</i>	<i>Stewed Tomatoes</i>	<i>Mixed Vegetable Medley</i>	<i>Brussels Sprouts</i>
<i>Sweet Potato Mousseline</i>	<i>Nature Potatoes</i>	<i>Orange-Sage Stuffing</i>	
<i>Chateau Potatoes</i>	<i>Angelhair Pasta with Tomato Sauce</i>		

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



CRYSTAL SYMPHONY

*D*ESSERT

TUESDAY, MAY 9, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

Gateau Opera (Chocolate-Vanilla Sponge)
Creme Brûlée with Fresh Berries
Sugar Free Pistachio-Chocolate Mousse

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Mocha, Peppermint Stick, and Rum Raisin Ice Cream
with your choice of Raspberry, Chocolate, or Butterscotch Sauce
Freshly Frozen, Non-Fat Hazelnut-Amaretto or Blueberry Yogurt
Refreshing Beaujolais-Strawberry Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Brie St. Maure Edam Gorgonzola Crottin de Chavignol
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee
Selection of International Teas

Petits Fours from our Executive Pastry Chef

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

