

CRYSTAL SYMPHONY

DINNER

WEDNESDAY, MAY 10, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

CHEF'S SUGGESTIONS

Herbed Eggplant and Poblano Pepper Terrine on Vegetable Coulis

Cream of Fresh Pumpkin with Orange Mousseline

Roasted Half Spring Chicken with Natural Gravy

Served with Orange Cranberry Sauce, Medley of Vegetables,

Sautéed Fresh Mushrooms, and Macaire Potatoes

Chocolate Feuilletés with Two Mousses on Fruit Sauce

LIGHTER FARE

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

Double Chicken Consommé with Chive Celestine

Broiled Fillet of Fresh Red Snapper on Cucumber Spaghetti and Sautéed Tomatoes

With Lemon-Caper Sauce, Served with Steamed New Potatoes

Sugar Free Brownies

Calories: 439 Protein: 35g Fat: 21g Cholesterol: 89mg Sodium: 263mg

VEGETARIAN SELECTIONS

Herbed Eggplant and Poblano Pepper Terrine on Vegetable Coulis

Deep Fried Rice Oranges on Tomato Butter

Key Lime Pie

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Chateau St. Jean Chardonnay, Robert Young Vineyard, 1992* – \$32.00

By the Glass: *Puilly-Fumé, Domaine de Saint Laurent L'Abbaye, 1991* – \$6.00

RED WINE

By the Bottle: *Chimney Rock Cabernet Sauvignon, Napa Valley, 1990* – \$28.00

By the Glass: *Groth Cabernet Sauvignon, Napa Valley, 1991* – \$6.00



A P P E T I Z E R S

Deep Fried Calamari with Tossed Mixed Greens and Tomato Bread
Herbed Eggplant and Poblano Pepper Terrine on Vegetable Coulis
Petit Beef Tartar with Silver Onions, Gherkins, and Pumpernickel Bread
Assorted Tropical Fruit Cup, Flavored with Vodka

S O U P S

Cream of Fresh Pumpkin with Orange Mousseline
Double Chicken Consommé with Chive Celestine
Chilled Andalousian Gazpacho

S A L A D S

*Belgian Endive, Red Leaf Lettuce, Roasted Peppers,
and Tomatoes with Cucumber-Garlic Dressing*
Greek Farmer Salad with Feta Cheese
*Traditional favorite dressings available plus today's specials:
Fat Free Papaya-Ginger and Low Calorie Italian Dressing*

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

Spaghetti al Pesto – with Fresh Basil, Pine Nuts, Olive Oil, Garlic, and Grana Padano Cheese

M A I N C O U R S E S

Sautéed Fillet of Fresh Red Snapper on Cucumber Spaghetti and Sautéed Tomatoes
With Lemon-Caper Sauce, Served with Steamed New Potatoes

Braised Ox-Tail in Burgundy Wine Sauce
Served with Medley of Vegetables and Mashed Potatoes

Grilled American Lamb Chops with Mint Flavored Jus
With Assorted Roasted Vegetables and Creamy Polenta

Roasted Half Spring Chicken with Natural Gravy
*Served with Orange Cranberry Sauce, Medley of Vegetables,
Sautéed Fresh Mushrooms, and Macaire Potatoes*

S I D E O R D E R S

<i>Sautéed Tomatoes</i>	<i>Cucumber Spaghetti</i>	<i>Medley of Vegetables</i>	<i>Sautéed Fresh Mushrooms</i>
<i>Assorted Roasted Vegetables</i>	<i>Steamed New Potatoes</i>	<i>Creamy Polenta</i>	
<i>Macaire Potatoes</i>	<i>Spaghetti with Tomato Sauce</i>		

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



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*D*ESSERT

WEDNESDAY, MAY 10, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

Chocolate Feuilletés with Two Mousses on Fruite Sauce

Key Lime Pie

Cinnamon Parfait with Warm Sour Cherries

Sugar Free Brownies

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Chocolate Chip, Rum Raisin, and Black Walnut Ice Cream
with your choice of Strawberry, Fudge, or Mango Sauce

Freshly Frozen, Non-Fat Peanut Butter and Kona Coffee Yogurt

Refreshing Strawberry Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Crottin de Chavignol Dana Blue Münster Bel Paese Pepper Boursin

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

