

CRYSTAL SYMPHONY

50s DINNER

THURSDAY, MAY 11, 1995

GRAND MAIDEN VOYAGE • AT SEA

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

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CHEF'S SUGGESTIONS

Dungeness Crab Cakes with Tossed Greens

Cream of Fresh White Asparagus with Scallop Quenelles

Roasted Striploin of Black Angus Beef

With Natural Gravy, Served with Corn on the Cob, Baked Beans, and Country Fried Potatoes

New York Cheese Cake with Strawberry Sauce

LIGHTER FARE

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

Shrimp, Won Ton Soup with Vegetable Flowers

Plain Broiled Chicken Breast

With Rhubarb-Onion Chutney

Freshly Frozen Non Fat Cherry Yogurt

Calories 472 Protein 46g Fat 21g Cholesterol 234mg Sodium 312mg

VEGETARIAN SELECTIONS

Cold Soup of Yogurt and Guava

Tepanyaki Vegetables with Assorted Oriental Mushrooms

Banana Split with Chocolate Sauce and Toasted Almonds

CELLAR MASTER
SUGGESTIONS

WHITE WINE

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

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

RED WINE

By the Bottle: *Stag's Leap Cabernet Sauvignon, Napa Valley, 1992* – \$30.00

By the Glass: *Kenwood Zinfandel, Sonoma, Jack London Vineyard, 1992* – \$6.00



A P P E T I Z E R S

Dungeness Crab Cakes with Tossed Greens

Jellied Broccoli and Cauliflower Terrine on Herb Coulis

Salad of Grapefruit Segments with Freshly Roasted Chicken Breast

Iced Pineapple, Strawberry, Mango, and Banana Cup with Sunflower Seeds

S O U P S

Cream of Fresh White Asparagus with Scallop Quenelles

Shrimp, Won Ton Soup with Vegetable Flowers

Cold Soup of Yogurt and Guava

S A L A D S

Mixed Salad with Zucchini Julienne and Breaded Oysters, Served with Truffle Vinaigrette

Heart of Iceberg Lettuce with Palm Hearts and Tomatoes

*Traditional favorite dressings available, plus today's specials:
Fat-Free Tomato Basil or Low-Calorie Lemon Herb Dressing*

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

Fettuccine Alfredo with Cream, Nutmeg, and Parmesan Cheese

M A I N C O U R S E S

*Broiled Swordfish Steak with Roasted Garlic Sauce,
Topped with Leek Straw, Served with Assorted Steamed Vegetables and Natural Potatoes*

*Walnut Crusted Chicken Breast
With Rhubarb-Onion Chutney*

*Roasted Striploin of Black Angus Beef
With Natural Gravy, Served with Corn on the Cob, Baked Beans, and Country Fried Potatoes*

*Pumpkin Risotto
With Seared Sea Scallops*

*Traditional American Meatloaf
Natural Gravy, Served with Green Peas and Mashed Potatoes*

S I D E O R D E R S

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|------------------------------------|-------------------------------|-------------------------|
| <i>Assorted Steamed Vegetables</i> | <i>Rhubarb-Onion Chutney</i> | <i>Green Peas</i> |
| <i>Corn on the Cob</i> | <i>Baked Beans</i> | <i>Pumpkin Risotto</i> |
| <i>Mashed Potatoes</i> | <i>Country Fried Potatoes</i> | <i>Natural Potatoes</i> |

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



CRYSTAL SYMPHONY

*D*ESSERT

THURSDAY, MAY 11, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

New York Cheese Cake with Strawberry Sauce
Banana Split with Chocolate Sauce and Toasted Almonds
Caramel Walnut Pie
Sugar Free Baked Apple with Vanilla Sauce

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

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

SELECTIONS FROM THE CHEESE
TROLLEY

Smoked Hickory Monterey Jack Black Pepper Boursin Goat Cheese Roquefort
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

