

CRYSTAL SYMPHONY

DINNER

SATURDAY, MAY 13, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

CHEF'S SUGGESTIONS

Mesclum of Lettuce with Sweet Bread Roses

Lobster Bisque with Puff Pastry Fleuron

Roasted Young Maryland Turkey

*With Savory Stuffing, Giblet Gravy, Cranberry Sauce, Creamed Peas and Onions,
and Rosette of Sweet Potatoes*

Warm Chocolate-Nut Pudding Souffle with Cognac Sauce

LIGHTER FARE

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

Chicken Consommé with Matzo Balls and Diced Vegetables

Grilled Fillet of Mahi Mahi

With South West Salsa, Served with Steamed Vegetable Medley, and Anglaise Potatoes

Sugar Free Chocolate Mousse

Calories: 418 Protein: 28g Fat: 15g Cholesterol: 78mg Sodium: 320mg

VEGETARIAN SELECTIONS

Traditional Caesar Salad with Homemade Croutons

Vegetable Lasagne on Chunky Tomato Sauce

Delicious Apple Dish with Crisp Phyllo and Vanilla Ice Cream

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Puilly-Fuissé, Louis Jadot, 1992* – \$32.00

By the Glass: *Rosemount Show Reserve Chardonnay, Hunter Valley, 1993* – \$6.00

RED WINE

By the Bottle: *Chateau Cantemerle, Haut-Medoc 1987* – \$32.00

By the Glass: *Chianti Classico Riserva, Villa Antinori, 1988* – \$6.50



A P P E T I Z E R S

Mixed Seafood Cocktail with Sauce Marie Louise

Mesclum of Lettuce with Sweet Bread Roses

French Pate de Campagne with Mango Confit and Mini Baguette

Chilled Honeydew and Cantaloupe Melon Cup with Grenadine

S O U P S

Lobster Bisque with Puff Pastry Fleuron

Chicken Consommé with Matzo Balls and Diced Vegetables

Cold Cream of Oranges with Buttermilk

S A L A D S

Traditional Caesar Salad with Homemade Croutons

*Layered Cuban Salad with Coriander-Chili Dressing
(Black Beans, Scallions, Iceberg Lettuce, Bell Peppers, Monterey Jack, and Avocado)*

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

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

Cavatelli di Carciofi – Cavatelli Pasta with Fresh Artichokes, Panchetta, and Thyme

M A I N C O U R S E S

Grilled Fillet of Mahi Mahi

With South West Salsa, Served with Steamed Vegetable Medley, and Anglaise Potatoes

Oven Roasted Tenderloin of Rabbit

*On Light Forest Mushroom Sauce, Served with Steamed Vegetable Medley,
and Wild Rice Dumplings*

Grilled American T-Bone Steak

With Mixture of Vegetables and Mushrooms, Baked Potato with Sour Cream and Chives

Roasted Young Maryland Turkey

*With Savory Stuffing, Giblet Gravy, Cranberry Sauce, Creamed Peas and Onions,
and Rosette of Sweet Potatoes*

S I D E O R D E R S

*Wild Rice Dumplings Rosette of Sweet Potatoes Anglaise Potatoes
Baked Potato with Sour Cream and Chives Cavatelli with Tomato Sauce*

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



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*D*ESSERT

SATURDAY, MAY 13, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

Warm Chocolate-Nut Pudding Souffle with Cognac Sauce
Delicious Apple Dish with Crisp Phyllo and Vanilla Ice Cream
Yogurt Terrine with Peaches on Fruit Coulis
Sugar Free Chocolate Mousse

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Chocolate, Spumoni, and Rum Raisin Ice Cream
with your choice of Strawberry, Butterscotch, and Blueberry Sauce
Freshly Frozen, Non-Fat Peach and Kona Coffee Yogurt
Refreshing Orange Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Reblochon Münster Garlic Boursin St. Maure Edam
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latte Cappuccino
Espresso 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

