

CRYSTAL SYMPHONY

DINNER

MONDAY, MAY 15, 1995
GRAND MAIDEN VOYAGE • FT. LAUDERDALE, FLORIDA

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

CHEF'S SUGGESTIONS

Smoked Norwegian Salmon on Potato Galette with Sour Cream and Caviar

Cream of Tomato with Pesto Croutons

Golden Fried Tempura Prawns and Vegetables

Served with Steamed Rice and Dipping Sauce

Hawaiian Chocolate-Macadamia Nut Cake

LIGHTER FARE

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

Cold Non Fat Yogurt and Mango Soup

Grilled Fillet of Fresh Seabass

Served with Steamed Vegetables and Anglaise Potatoes

Sugar Free Lemon Delight

Calorie: 398 Protein: 35g Fat: 21g Cholesterol: 69mg Sodium: 251mg

VEGETARIAN SELECTIONS

Crunchy Heart of Iceberg with Sweet Peppers, Avocado, and Strawberries

Vegetable Stuffed Canneloni

Gratinated with Taleggio Cheese and Served on Tomato-Basil Sauce

Ratatouille of Tropical Fruit with Peach Ice Cream

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Beringer Chardonnay, Napa Valley, "Private Reserve", 1993* – \$30.00

By the Glass: *Robert Mondavi, Chardonnay, Napa Valley, 1993*– \$6.00

RED WINE

By the Bottle: *Côtes de Beaune Villages, Louis Jadot, 1988* – \$28.00

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



A P P E T I Z E R S

Smoked Norwegian Salmon on Potato Galette with Sour Cream and Caviar

*Polenta Con Funghi – Fresh Mushrooms, Sautéed in Olive Oil and Garlic,
Nestled in Soft Polenta*

Italian Prosciutto with Marinated Melon Balls and Walnut Bread

Chilled Exotic Fruit Cup with Orange Cuacao

S O U P S

Cream of Tomato with Pesto Croutons

Black Angus Beef Consommé with Parmesan Bisquits

Cold Non Fat Yogurt and Mango Soup

S A L A D S

Crunchy Heart of Iceberg with Sweet Peppers, Avocado, and Strawberries

Selected Florida Mixed Greens with Bean Sprouts and Toasted Pine Nuts

Traditional favorite dressings available plus today's specials:

Fat Free Lemon Herb and Low Calorie Cucumber-Carrot Dressing

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

Rigatoni al Tonno – Rigatoni Pasta with Tuna Flakes in Fresh Tomato Sauce

M A I N C O U R S E S

Grilled Fillet of Fresh Seabass

On Fennel-Tomato Vinaigrette, Served with Steamed Vegetables and Anglaise Potatoes

Golden Fried Tempura Prawns and Vegetables

Served with Steamed Rice and Dipping Sauce

Sautéed Veal Medallions with Fresh Herbs

Watercress Sauce, Vichy Carrots, Broccoli Florets, and Pilaf Rice

Roasted Chicken Breast

Stuffed with Stuffed Shiitake Mushrooms, Natural Gravy,

Served on a Cous Cous-Vegetable Stew

Grilled Black Angus Sirloin Steak

With Sauce Bearnaise, Fresh Leaf Spinach, Vichy Carrots, and Stuffed Baked Potato

S I D E O R D E R S

Vichy Carrots Broccoli Florets Steamed Vegetables Cous Cous-Vegetable Stew

Fresh Leaf Spinach Anglaise Potatoes Pilaf Rice Stuffed Baked Potato

Rigatoni 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

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

SWEET FINALE

Hawaiian Chocolate-Macadamia Nut Cake
Ratatouille of Tropical Fruit with Peach Ice Cream
Mint Parfait with Sauce Nougatine
Sugar Free Lemon Delight

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Strawberry, Black Walnut, and Peach Chip Ice Cream
with your choice of Fudge, Mango, and Raspberry Sauce
Freshly Frozen, Non-Fat Peanut Butter and New York Cheese Cake Yogurt
Refreshing Papaya Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Gorgonzola Reblochon Münster St. Maure Edam Cheese
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latté 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

