

CRYSTAL SYMPHONY

DINNER

WEDNESDAY, MAY 17, 1995
GRAND MAIDEN VOYAGE • AT SEA

Maitre d'Hotel Josef Widmar Executive Chef Hubert Buelacher

CHEF'S SUGGESTIONS

Fresh Blue Point Oysters on Ice with Champagne Vinegar and American Cocktail Sauce

Cream of Asparagus "Argenteuil"

Roasted Half Chicken with Chestnut Stuffing

Served with Cranberry Orange Relish, Natural Jus, Sautéed Shiitake Mushrooms, Snow Peas,

Tiramisu (Layered Italian Coffee-Mascarpone Cheese Cake, Dusted with Cacao Powder)

LIGHTER FARE

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

Wild Mushroom Terrine on Tomato Coulis

Grilled Fresh Salmon Fillet

Served with Steamed Vegetables and New Potatoes

Sugar Free Lime Tart with Strawberry Coulis

Calorie: 480 Protein: 69g Fat: 16g Cholesterol: 120mg Sodium: 85mg

VEGETARIAN SELECTIONS

Greek Farmer Salad with Feta Cheese

Braised Belgian Endive

Filled with Mushrooms, Served on Light Walnut Cream Sauce

Banana-Rum Ice Cake

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Pinot Grigio, Santa Margherita, 1993* – \$28.00

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

RED WINE

By the Bottle: *Groth Cabernet Sauvignon, Napa Valley, 1991* – \$24.00

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



A P P E T I Z E R S

Fresh Blue Point Oysters on Ice with Champagne Vinegar and American Cocktail Sauce

Salad of Roasted Duck with Artichoke and Green Beans

Wild Mushroom Terrine on Tomato Coulis

Array of Tropical Fruit with Creme de Menthe

S O U P S

Cream of Asparagus "Argenteuil"

Beef Consommé with Semolina Dumpling

Cold Green Pea Soup with Mint

S A L A D S

Greek Farmer Salad with Feta Cheese

Heart of Boston Lettuce with Watercress and Sliced Plum Tomatoes

Traditional favorite dressings available plus today's specials:

Fat Free Tomato Basil and Low Calorie Italian Dressing

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

Linguine "Primavera" with Spring Vegetables in Light Cream Sauce

M A I N C O U R S E S

Broiled Fresh Salmon Fillet

On Cream Spinach and Beurre Blanc, Served with Vegetable Medley and New Potatoes

West Indian Style Lamb Curry

*Flavored with our own Blend of Spices, Served with Steamed Lentil Rice, Pappadums,
and the Traditional Condiments*

Grilled Black Angus Filet Steak

*With Gorgonzola Crouton, Served with Vegetable Medley, Pearl Onions,
and Pont Neuf Potatoes*

Roasted Half Chicken with Chestnut Stuffing

*Served with Cranberry Orange Relish, Natural Jus, Sautéed Shiitake Mushrooms, Snow Peas,
and Pearl Onions*

S I D E O R D E R S

<i>Vegetable Medley</i>	<i>Sautéed Shiitake Mushrooms</i>	<i>Pearl Onions</i>	<i>Snow Peas</i>
<i>Pont Neuf Potatoes</i>	<i>Steamed Lentil Rice</i>	<i>Chestnut Stuffing</i>	<i>New Potatoes</i>
<i>Linguine 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 17, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

Tiramisu (Layered Italian Coffee-Mascarpone Cheese Cake, Dusted with Cacao Powder)

Banana-Rum Ice Cake

Chocolate Pyramide Slice

Sugar Free Lime Tart with Strawberry Coulis

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Strawberry-Cheese Cake, Chocolate Chip, and Spumoni Ice Cream
with your choice of Fudge, Mango, and Raspberry Sauce

Freshly Frozen, Non-Fat Peanut Butter and Lemon Yogurt

Refreshing Pineapple Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

St. Marcellin Tete de Moine Black Pepper Boursin Dana Blue Smoked Goat

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

