

CRYSTAL SYMPHONY

DINNER

THURSDAY, MAY 18, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

CHEF'S SUGGESTIONS

Chilled Jumbo Prawns with Creole Remoulade Sauce

Chicken Broth with Vermicelli and Diced Vegetables

Grilled American Lamb Chops

With Mint Flavored Jus, Served with Mushroom-Spinach-Potato Lasagne and Stewed Zucchini

New York Cheese Cake with Strawberry Topping

LIGHTER FARE

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

Lambs Lettuce and Grapefruit Salad with Poppy Seed Dressing

Roasted Veal Loin

With Light Fond de Veau, Served with Stewed Zucchini

Sugar Free Yogurt Terrine with Fresh Peaches

Calorie: 412 Protein: 48g Fat: 17g Cholesterol: 149mg Sodium: 263mg

VEGETARIAN SELECTIONS

Chilled Yogurt Blueberry Soup

Stir Fried Vegetables

In Light Soy-Oyster Sauce, Topped with Tofu

Ipanema Slice

CELLAR MASTER
SUGGESTIONS

WHITE WINE

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

By the Glass: *Mondavi Fumé Blanc, Napa Valley, 1993* – \$6.50

RED WINE

By the Bottle: *Acacia Pinot Noir, Carneros, 1993* – \$26.00

By the Glass: *Ravenswood Zinfandel, Sonoma, 1993* – \$5.00



A P P E T I Z E R S

Chilled Jumbo Prawns with Creole Remoulade Sauce

Beef Carpaccio "Harry's Bar" with Caper-Mustard Sauce and Fresh Chives

Terrine of Fresh Artichokes with Marinated Quail Eggs

Tropical Fruit Cup with Mint and Creme de Cacao

S O U P S

Cream of Fresh Mussels with Cilantro and Saffron

Chicken Broth with Vermicelli and Diced Vegetables

Chilled Yogurt Blueberry Soup

S A L A D S

Lambs Lettuce and Grapefruit Salad with Poppy Seed Dressing

Heart of Iceberg Lettuce with Grated Carrots and Cucumbers

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

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

*Spaghetti Aglio Olio e Peperoncino – with Olive Oil, Fresh Garlic, Italian Parsley,
and Red Chili Peppers*

M A I N C O U R S E S

Broiled Fillet of Fresh Halibut

With Red Onion-Thyme Beurre Blanc, Melting Fennel, Broccoflower, and Noisette Potatoes

Beef Bourguignonne a la Ritz Paris

*Braised Beef Cubes in Burgundy Red Wine Sauce with Mushrooms and Bacon,
Served with Cavatelli Pasta and Broccoflower*

Grilled American Lamb Chops

With Mint Flavored Jus, Served with Mushroom-Spinach-Potato Lasagne and Stewed Zucchini

Roasted Wisconsin Veal Rack

With Light Fond de Veau, Served with Broccoflower and Risotto Milanese

S I D E O R D E R S

*Melting Fennel Broccoflower Stewed Zucchini Mushroom-Spinach-Potato Lasagne
Noisette Potatoes Risotto Milanese Carvatelli 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

THURSDAY, MAY 18, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

New York Cheese Cake with Strawberry Topping

Ipanema Slice

Grapefruit and Orange Timbale

Sugar Free Yogurt Terrine with Fresh Peaches

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Butter Almond, Cherry Vanilla, Maple Nut Ice Cream
with your choice of Butterscotch, Chocolate, and Strawberry Sauce

Freshly Frozen, Non-Fat Amaretto and Raspberry Yogurt

Refreshing Passion Fruit Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Brie St. Maure Edam Boursin Gorgonzola

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 liquer, available from your bar waiter

