

CRYSTAL SYMPHONY

DINNER

FRIDAY, MAY 19, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

CHEF'S SUGGESTIONS

Gravlaks – On Board Marinated Norwegian Salmon with Mustard-Dill Sauce

Chicken and Blue Cheese Potage

Roasted Black Angus Prime Rib

*Natural Gravy, Shredded Horseradish, Crisp Vegetable Sticks,
and Baked Potato with Sour Cream and Chives*

Chocolate Paradise Cake

LIGHTER FARE

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

Tropical Fruit Plate with Mixed Berries

Grilled Plain Chicken Breast

With Lemon Gras Sauce, Served with Stir Fried Vegetables and Steamed White Rice

Sugar Free Fruit Trifle

Calorie: 478 Protein: 65g Fat: 13g Cholesterol: 41mg Sodium: 279mg

VEGETARIAN SELECTIONS

Warm White Asparagus Spears with Sauce Hollandaise

Eggplant Mousse

With Goat Cheese and Basil on Chunky Tomato Sauce

Parfait Montmorency with Cherry Heering Sauce

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Chateau Carbonnieux, Graves, 1990* – \$32.00

By the Glass: *Los Vascos Sauvignon Blanc, Chile, 1992* – \$4.50

RED WINE

By the Bottle: *Chianti Classico Riserva, Villa Antinori, 1988* – \$26.00

By the Glass: *Seghesio Pinot Noir, Sonoma, 1993* – \$5.00



A P P E T I Z E R S

Gravlaks – On Board Marinated Norwegian Salmon with Mustard-Dill Sauce

Chicken Galantine with Orange Mousseline

Warm White Asparagus Spears with Sauce Hollandaise

Tropical Fruit Plate with Mixed Berries

S O U P S

Chicken and Blue Cheese Potage

Beef Broth with Baby Ravioli and Vegetable Flowers

Cold Yogurt-Avocado Soup with Baby Shrimp

S A L A D S

Romaine Lettuce “Bella Vista” with Walnuts and Mango Bits

Radicchio, Butter Lettuce and Cherry Tomatoes with Low Calorie Italian Dressing

Traditional favorite dressings available plus today’s specials:

Fat Free Yogurt-Cucumber and Low Calorie Italian Dressing

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

Spaghetti alla Puttanesca – With Tomatoes, Capers, Olives, and Anchovies

M A I N C O U R S E S

Broiled Fresh Swordfish Steak

With Ratatouille a la Mode and Sautéed New Potatoes

Grilled Pork Medallions

Oriental Style with Glazed Melon Balls and Curry Sauce, Served with Chinese Broccoli and Steamed White Rice

Grilled Plain Chicken Breast

With Lemon Gras Sauce, Served with Stir Fried Vegetables and Steamed White Rice

Roasted Black Angus Prime Rib

Natural Gravy, Shredded Horseradish, Crisp Vegetable Sticks, and Baked Potato with Sour Cream and Chives

S I D E O R D E R S

*Ratatouille a la Mode Chinese Broccoli Glazed Melon Balls Crisp Vegetable Sticks
Stir Fried Vegetables Sautéed New Potatoes Steamed White Rice
Spaghetti with Tomato Sauce Baked Potato with Sour Cream and Chives*

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



C R Y S T A L S Y M P H O N Y

D E S S E R T

FRIDAY, MAY 19, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

S W E E T F I N A L E

Chocolate Paradise Cake

Parfait Montmorency with Cherry Heering Sauce

Macadamia Nut Creme Brulee

Sugar Free Fruit Trifle

Assortment of Fruits in Season

I C E C R E A M
F R O Z E N Y O G U R T
S H E R B E T

Vanilla, Coconut, Strawberry, and Maple Nut Ice Cream
with your choice of Chocolate, Vanill, and Mango Sauce

Freshly Frozen, Non-Fat Plain and French Vanilla Yogurt

Refreshing Grape Sherbet

S E L E C T I O N S F R O M T H E C H E E S E
T R O L L E Y

Camembert Gouda Pouligny St. Pierre Reblochon Gorgonzola

Served with Crackers and Biscuits

B E V E R A G E S

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latté Cappuccino

Espresso Selection of International Teas

Homemade Cookies

A F T E R D I N N E R D R I N K S

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

