

CRYSTAL SYMPHONY

CHEF'S DINNER

SATURDAY, MAY 20, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

LIGHTER FARE

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

Chicken Consommé with Mint, Coriander, and Lemon Grass

Sautéed Veal Medallions "Provence"

With Thyme Jus, Homemade Mushroom Ravioli, and Roasted Tomatoes

Freshly Frozen Non Fat Banana Yogurt

Calories: 412 Protein: 29g Fat: 21g Cholesterol: 79mg Sodium: 274mg

VEGETARIAN SELECTIONS

Chilled Tropical Fruits, Served in a Half Coconut and Sprinkled with Grand Marnier

Filo Pastry "Frying Pan"

With Fresh Vegetables and Mushrooms, with Chive Beurre Blanc

Viennoise Delight with Orange Vanilla Sauce

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Chateau St. Jean Chardonnay, Robert Young Vineyard, 1992* – \$32.00

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

RED WINE

By the Bottle: *Chateau Montelena, Cabernet Sauvignon, Napa Valley, 1988* – \$36.00

By the Glass: *Chateau de Sales, Pomerol, 1989* – \$8.00



A P P E T I Z E R S

Lobster Medallions with Warm Vegetable Salad

Oxtail Terrine with Leek and Truffle Vinaigrette

Chilled Tropical Fruits, Served in a Half Coconut and Sprinkled with Grand Marnier

S O U P S

Celery Cream Soup with Spinach Quenelles

Chicken Consommé with Mint, Coriander, and Lemon Grass

S A L A D S

*Panache of Fresh Summer Greens with Belgian Endive, Radicchio, and Cherry Tomatoes
with Sherry-Walnut Dressing*

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

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

Angelhair Pasta with Grilled Sea Scallops in Light Oyster Mushroom Sauce

M A I N C O U R S E S

Broiled Canadian King Crab Legs

Served with Drawn Butter, Vegetable Medley, and Pilaf Rice with Julienne of Leeks

Sautéed Veal Medallions "Provence"

With Thyme Jus, Homemade Mushroom Ravioli, and Roasted Tomatoes

Roasted Quail

Stuffed with Porcini Mushrooms, Served on Madeira Sauce with Saffron Risotto

Grilled Fillet Mignon from the Black Angus Beef

*Served with Sautéed Jumbo Prawns, Bearnaise Sauce, Vegetable Medley,
and Oven Roasted Red Skin Potatoes*

S I D E O R D E R S

*Roasted Tomatoes Vegetable Medley Saffron Risotto Oven Roasted Red Skin Potatoes
Homemade Mushroom Ravioli Pilaf Rice with Julienne of Leeks*

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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Executive Pastry Chef Manfred Schneider

SWEET FINALE

Viennoise Delight with Vanilla Orange Sauce

Banana Tart Tatin with Pistachio Ice Cream

Sugar Free Strawberry Mille Feuille

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Pistachio, Cherry Vanilla, and Strawberry Cheese Cake Ice Cream
with your choice of Mango, Fudge, and Blueberry Sauce

Freshly Frozen, Non-Fat Banana and Raspberry Yogurt

Refreshing Grape Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Crottin de Chavignol St. Maure Münster Dana Blue Bel Paese

Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latté Cappuccino

Espresso Selection of International Teas

Plantation Pralines and Petits Fours from our Executive Pastry Chef

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

