

CRYSTAL SYMPHONY

DINNER

MONDAY, MAY 22, 1995
GRAND MAIDEN VOYAGE • AT SEA

Maitre d'Hotel Josef Widmar Executive Chef Hubert Buelacher

CHEF'S SUGGESTIONS

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

Terrine of Crabmeat and Asparagus in Mustard-Aspic with Caviar, Lime-Vermouth Sauce

Cream of Oysters with Spinach

Grilled Wisconsin Veal Chop

With Wild Mushrooms, Vegetable Julienne, and Noisette Potatoes

Apple Strudel with Vanilla Sauce

LIGHTER FARE

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

Chilled, Portwine Marinated Melon Balls

Cream of Oysters with Spinach

Pan Fried Fillets of Coho Salmon

With Roasted Pecan Nuts, Served with Sautéed Zucchini and Nature Potatoes

Sugar Free Key Lime Pie

Calories: 650 Protein: 28g Fat: 14g Cholesterol: 78mg Sodium: 320mg

VEGETARIAN SELECTIONS

Cold Yogurt and Orange Soup

Vegetable Stuffed Zucchini

Gratinated With Mozzarella Cheese, Served with Red Bell Pepper Sauce and Risi Pisi

Sour Cherry Souffle Slice

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Chablis Premier Cru, William Fèvre, 1992* – \$36.00

By the Glass: *Sancerre "Les Tuilieries" Michel Redde, 1992* – \$5.50

RED WINE

By the Bottle: *Barolo, Michele Chiarlo, Piemonte, 1989* – \$32.00

By the Glass: *Brouilly Château De La Chaize, 1993* – \$6.00



A P P E T I Z E R S

Terrine of Crabmeat and Asparagus in Mustard-Aspic with Caviar, Lime-Vermouth Sauce

Mexican Empanadas with Salsa Cruda

Salad "Geisha" Minced Chicken in Lettuce Cup, Topped with Crisp Noodles

Chilled, Portwine Marinated Melon Balls

S O U P S

Cream of Oysters with Spinach

Beef Broth with Egg Drops and Vegetables

Cold Yogurt and Orange Soup

S A L A D S

Heart of Iceberg Lettuce with Tuna Flakes, Radishes, and Onion Rings

*Vegetable Garden Salad with Carrots, Zucchini, Green Beans, Cucumbers, and Celery,
Served with Fat Free Tomato-Herb Dressing*

*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

Fusilli Pana Rosa – Fusilli Pasta with Tomatoes, Cream, and Mushrooms

M A I N C O U R S E S

Pan Fried Fillets of Coho Salmon

With Roasted Pecan Nuts, Served with Sautéed Zucchini and Nature Potatoes

Grilled Wisconsin Veal Chop

With Wild Mushrooms, Vegetable Julienne, and Noisette Potatoes

Braised Ox-Tail

In Burgundy Wine Sauce, Served with Steamed Vegetables and Mashed Potatoes

Roasted Scandinavian Venison Loin

With Game Sauce, Served with Stuffed Pear, Brussels Sprouts, and Spaetzle

S I D E O R D E R S

*Brussels Sprouts Wild Mushrooms Vegetable Julienne Steamed Vegetables
Sautéed Zucchini Nature Potatoes Noisette Potatoes Spaetzle
Fusilli 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

MONDAY, MAY 22, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

Gateau Chocolate Menthe

Apple Strudel with Vanilla Sauce

Sour Cherry Souffle Slice

Sugar Free Key Lime Pie

Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

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

Freshly Frozen, Non-Fat Raspberry and Vanilla Yogurt

Refreshing Lime Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Edam Gorgonzola St. Maure Boursin Tete de Moine

Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latte 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

