

C R Y S T A L   S Y M P H O N Y

*D* I N N E R

WEDNESDAY, MAY 24, 1995  
GRAND MAIDEN VOYAGE • AT SEA

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

C H E F ' S   S U G G E S T I O N S

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

*Mexican Papaya with Jumbo Prawns and Greens, Accompanied with Sauce Grelette*

*Cream of Squash with Slices of Scallops*

***Roasted Herb Marinated Scandinavian Porkloin***

*With Natural Gravy, Served with Braised Red Cabbage and Potato Dumplings*

*Gateau Opera*

L I G H T E R   F A R E

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

*Steamed Chinese Potstickers with Hunan Dipping Sauce*

*Plain Beef Broth*

***Plain Broiled Dover Sole***

*With Steamed Mixed Vegetables and Parsley Potatoes*

*Symphony of Fruit Purees with Galia Melon Sherbet*

Calories: 410   Protein: 29g   Fat: 11g   Cholesterol: 167mg   Sodium: 219mg

V E G E T A R I A N   S E L E C T I O N S

*Fresh Leaf Salads with Tomatoes, Bell Peppers, and Onion Rings, Thousand Island Dressing*

***Vegetable Cutlet***

*On Tomato Sauce*

*Sugar Free Coffee Cake*

C E L L A R   M A S T E R  
S U G G E S T I O N S

W H I T E   W I N E

By the Bottle: *Gavi, Villa Scolca, Piemonte, 1993* – \$32.00

By the Glass: *St. Veran "La Chapelle" Louis Jadot, 1991* – \$5.00

R E D   W I N E

By the Bottle: *Robert Mondavi Pinot Noir, Napa Valley "Reserve," 1992* – \$35.00

By the Glass: *Groth Cabernet Sauvignon, Napa Valley, 1991* – \$6.00





## A P P E T I Z E R S

*Mexican Papaya with Jumbo Prawns and Greens, Accompanied with Sauce Grelette*

*Cracked Pepper Terrine with Portwine Jelly and Green Apple Confit*

*Steamed Chinese Potstickers with Hunan Dipping Sauce*

*Assorted Tropical Fruits, Flavored with Dark Rum*

## S O U P S

*Cream of Squash with Scallop Shafings*

*Beef Broth with Butter Quenelles*

*Cold Mango and Buttermilk Soup*

## S A L A D S

*Fresh Leaf Salads with Tomatoes, Bell Peppers, and Onion Rings*

*Crunchy Iceberg Lettuce with Warm Bacon 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

*Linguine all Checca – with Fresh Tomatoes, Herbs, and Mozzarella Cheese*

## M A I N C O U R S E S

***Pan Fried Whole Dover Sole a la Meuniere***

*With Butter-Lemon Sauce, Served with Sautéed Leaf Spinach, Vichy Carrots,  
and Parsley Potatoes*

***Piccata Milanese – Veal Scallopine***

*Dipped in Egg and Parmesan Cheese and Golden Fried, Served with Tomato Sauce,  
Sautéed Leaf Spinach and Spaghetti*

***Grilled Black Angus Beef Tenderloin Steak***

*With Madagascar Green Peppercorn Sauce, Served with Roasted Tomato,  
Sautéed Leaf Spinach, and Fondant Potatoes*

***Roasted Herb Marinated Scandinavian Porkloin***

*With Natural Gravy, Served with Braised Red Cabbage and Potato Dumplings*

## S I D E O R D E R S

*Sautéed Leaf Spinach   Roasted Tomato   Vichy Carrots   Braised Red Cabbage  
Potato Dumplings   Parsley Potatoes   Spaghetti with Tomato Sauce*

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





CRYSTAL SYMPHONY

*D*ESSERT

WEDNESDAY, MAY 24, 1995  
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

Gateau Opera

Warm Apple Pie with Vanilla Ice Cream

Symphony of Fruit Purees with Galia Melon Sherbet

Sugar Free Coffee Cake

Assortment of Fruit in Season

ICE CREAM  
FROZEN YOGURT  
SHERBET

Vanilla, Butter Almond, Cherry, and Chocolate Chip Ice Cream  
*with your choice of Mango, Fudge, and Raspberry Sauce*

Freshly Frozen, Banana and New York Cheese Cake Yogurt

Refreshing Galia Melon Sherbet

SELECTIONS FROM THE CHEESE  
TROLLEY

Crottin de Chavignol    St. Marcellin    Münster    Dana Blue    Emmentaler

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*

