CRYSTAL SYMPHONY

D INNER

FRIDAY, MAY 26, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

CHEF'S SUGGESTIONS

Salad of Sautéed Sea Scallops with Foie Gras Crouton, Tossed with Truffle Oil

Roman Soup with Pasta and Vegetables

Roasted Black Angus Striploin, Natural Gravy
Served with Grilled Vegetables and Mushrooms, Baked Potato with Sour Cream and Chives

White and Dark Chocolate Mousse with Caramel Sauce

LIGHTER FARE

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

Zucchini and Eggplant Parmigiana on Chunky Tomato Sauce

Sautéed Veal Scallopine
On Light Lemon Sauce, Served with Broccoli Roses and Tomato Risotto

Freshly Frozen Non Fat Vanilla Yogurt

Calories: 549   Protein: 68g   Fat: 19g   Cholesterol: 81mg   Sodium: 186mg

VEGETARIAN SELECTIONS

Assorted Salads and Tomatoes, Topped with Crisp Eggplant Chips

Wild Mushrooms
Sautéed in Olive Oil with Garlic, Served on Soft Polenta

Mango Cream Cake

CELLAR MASTER SUGGESTIONS

WHITE WINE

By the Bottle: *Pinot Grigio, Santa Margherita, Valdadige, 1993* – $28.00

By the Glass: *Raymond Chardonnay, Napa Valley, 1993* – $5.50

RED WINE

By the Bottle: *Cuvaison Cabernet Sauvignon, Napa Valley, 1991* – $30.00

By the Glass: *Kenwood Zinfandel, Sonoma, Jack London Vineyard, 1992* – $6.00

A P P E T I Z E R S

Salad of Sautéed Sea Scallops with Foie Gras Crouton, Tossed with Truffle Oil

Zucchini and Eggplant Parmigiana on Chunky Tomato Sauce

Swiss Air Dried Beef, Thinly Sliced, Served with Silver Onions and Cornichons

Tropical Fruit Cup, Flavored with Tequila

S O U P S

Roman Soup with Pasta and Vegetables

Chicken Broth with Tofu and Shiitake Mushrooms

Cold Yogurt and Mixed Berry Soup

S A L A D S

Assorted Salads and Tomatoes, Topped with Crisp Eggplant Chips

Crunchy Heart of Iceberg Lettuce with Plum Tomatoes, Palm Hearts, and Chopped Eggs

Traditional favorite dressings available plus today's specials:
Fat Free Tomato Basil and Low Calorie Lemon-Herb Dressing

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

Penne Lisce alla Napolitana – with White Wine, Ricotta Cheese, Tomato Sauce,
Garlic, and Bacon

M A I N   C O U R S E S

Oriental Seasoned Fresh Seabass Fillet
On Apple Cider Sauce, Served with Onion Confit, Crispy Beets, Broccoli Roses,
and Potato Balls

Roasted Black Angus Striploin, Natural Gravy
Served with Grilled Vegetables and Mushrooms, Baked Potato with Sour Cream and Chives

Sautéed Veal Scallopine
On Light Lemon Sauce, Served with Broccoli Roses and Tomato Risotto

Baked Chicken Breast
Filled with Banana Stuffing on Curry Sauce, Served with Fresh Spinach and Turnip Wedges

S I D E   O R D E R S

Grilled Vegetables and Mushrooms   Fresh Spinach   Turnip Wedges   Broccoli Roses
Tomato Risotto   Potato Balls   Baked Potato with Sour Cream and Chives
Penne Lisce 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

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

SWEET FINALE

White and Dark Chocolate Mousse with Caramel Sauce

Mango Cream Cake

Ice Cream Cup "Belle Helene"

Sugar Free Cream Cheese Grand Marnier Slice

Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Macadamia Nut, Coffee, and Strawberry Ice Cream
with your choice of Mango, Fudge, and Chocolate Sauce

Freshly Frozen, Vanilla and Banana Yogurt

Refreshing Coconut Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Reblochon   Tete de Moine   Münster   Dana Blue   Garlic Boursin
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