

CRYSTAL SYMPHONY

'50s DINNER

WEDNESDAY, OCTOBER 8, 1997
"FALL TREASURES" CRUISE
AT SEA, EN ROUTE TO BAR HARBOR, MAINE

Maître d'Hôtel **Josef Widmar** *Executive Chef* **Josef Lumetsberger**

CHEF'S
SUGGESTIONS

Marinated Salmon Norwegian Style with Dill Mustard Sauce

Midwest Baby Corn Bisque with Bell Pepper Confit and Crisp Leek

Roasted American Prime Rib from Black Angus Beef
*With Natural Gravy, Creamed Horseradish, Corn on the Cob, Vichy Carrots,
Broiled Tomato, and Baked Potato with Sour Cream and Chives*

New York Cheesecake with Strawberry Sauce

FOR OUR
VEGETARIANS

Herbed Eggplant and Poblano Pepper Terrine on Herb Coulis

Potato Gnocchi
*Enhanced with Italian Pesto, Presented on Tomato Sauce,
and Topped with Parmesan Shavings*

Apple Pie à la Mode

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Beringer Chardonnay, "Private Reserve," Napa Valley 1995* – \$32.00

By the Glass: *Acacia Chardonnay, Carneros 1995* – \$7.50

RED WINE

By the Bottle: *Chateau Montelena Cabernet Sauvignon, Napa Valley 1989* – \$38.00

By the Glass: *Chimney Rock Cabernet Sauvignon, Napa Valley 1993* – \$7.50



A P P E T I Z E R S

Marinated Salmon Norwegian Style with Dill Mustard Sauce

Herbed Eggplant and Poblano Pepper Terrine on Herb Coulis

Barbecued Quail on Kernel Corn-Tomato Salad

Chilled Cup of Assorted Fruit with Orange Liqueur

S O U P S

Midwest Baby Corn Bisque with Bell Pepper Confit and Crisp Leek

Consommé Double with Herbed Semolina Quenelles

Cold Yogurt and Peach Soup with Toasted Coconuts

S A L A D S

Romaine Lettuce Tossed in Bella Vista Dressing, Topped with Mango and Pineapple Cubes

Heart of Boston Lettuce with Mushrooms, Tomatoes, and Fried Cheese Balls

*Traditional favorite dressings available, plus today's specials:
Fat-Free Sesame French and Low-Calorie Tarragon Dressing*

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

Farfale Boscaiola – Italian Pasta with Panchetta, Mushrooms, Onions, and Tomatoes

M A I N C O U R S E S

Grilled Fresh Alaskan Halibut

On Yukon Gold Mashed Potatoes, Served with Wilted Greens and Light Lobster Sauce

Roasted American Prime Rib from Black Angus Beef

*With Natural Gravy, Creamed Horseradish, Corn on the Cob, Vichy Carrots,
Broiled Tomato, and Baked Potato with Sour Cream and Chives*

Roasted Marinated Game Hen

On Corn Pancake, Served with Marsala Sauce and Young Vegetables

T H E B L U E P L A T E S P E C I A L

Traditional American Meatloaf

*Oven Baked with Onion Gravy,
Served with Green Peas, Carrots, and Mashed Potatoes*

S I D E O R D E R S

Broiled Tomatoes Corn on the Cob Vichy Carrots Wilted Greens

Mashed Potatoes Steamed Rice Farfale Pasta with Tomato Sauce Green Peas and Carrots

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



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D デザート
D E S S E R T

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AT SEA, EN ROUTE TO BAR HARBOR, MAINE

Maitre d'Hôtel **Josef Widmar** Executive Chef **Josef Lumetsberger**
Executive Pastry Chef **Harald Neufang**

S W E E T F I N A L E

Apple Pie à la Mode
アップルパイ・アラモード
New York Cheesecake with Strawberry Sauce
ニューヨークチーズケーキ いちごのソース
Gratinated Strawberries with White Chocolate Ice Cream
いちごのグラタン ホワイトチョコレートのアイスクリーム付
Sugar-Free Berry Short Cake
ベリー(果実)入ショートケーキ(無糖)
Homemade Cookies
自家製クッキー
Assortment of Fruit in Season
季節のくだもの

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

バニラ ラムレーズン チョコレトチップ ココナッツ
Vanilla, Rum Raisin, Chocolate Chip, or Coconut Ice Cream ← アイスクリーム各種
With Your Choice of Raspberry, Mango, or Chocolate Topping ← お好みのおトッピング
フレッシュなベリー、マンゴー、チョコレート
Freshly Frozen, Non-Fat Butter Pecan or Honey Almond Yogurt ← フローズンヨーグルト
無脂肪バターピーカン又はハニーアーモンド
Refreshing Tequila Sunrise Sherbet ← シャーベット
テキーラサンライズシャーベット(お酒入)

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 チーズ各種

Gorgonzola Tilsiter Norwegian Goat Jarlsberg Boursault
Served with Crackers and Biscuits

B E V E R A G E S お飲みもの

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latte Cappuccino
フレッシュコーヒー コーヒー カフェラッテ カプチーノ
Espresso Selection of International Teas
エスプレッソ 紅茶各種

A F T E R D I N N E R D R I N K S 食後酒

As a Digestif, we would like to recommend:

Tia Maria - \$3.75 Late Bottled Vintage Port - \$4.50
Grand Marnier - \$4.00 Remy Martin Cognac V.S.O.P. - \$5.00
or your favorite classic after dinner liqueur, available from your Wine Steward