

CRYSTAL SYMPHONY

*'50s* DINNER

WEDNESDAY, OCTOBER 15, 1997  
"SUNNY PASSAGE SOUTH" CRUISE  
AT SEA, EN ROUTE TO TORTOLA, BRITISH VIRGIN ISLANDS

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

C H E F ' S  
S U G G E S T I O N S

*Alaskan Crab Cake with Orange Aioli and Summer Greens*

*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*

F O R   O U R  
V E G E T A R I A N S

*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*

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: *Cuvaison Chardonnay, Carneros 1995* -- \$28.00

By the Glass: *Ferrari - Carano Fumé Blanc, Sonoma 1995* - \$5.50

R E D   W I N E

By the Bottle: *Shafer Merlot, Napa Valley 1994* - \$34.00

By the Glass: *Acacia Pinot Noir, Carneros 1995* - \$6.50





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

*Alaskan Crab Cake with Orange Aioli and Summer Greens*

*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 Melon 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 Swordfish Steak**

*On Basil Mashed Potatoes, Surrounded by Vegetable Minestrone*

**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*

*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.*

