



CRYSTAL SYMPHONY

FRENCH DINNER

THURSDAY, OCTOBER 16, 1997
"SUNNY PASSAGE SOUTH" CRUISE
AT SEA, EN ROUTE TO TORTOLA, BRITISH VIRGIN ISLANDS

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

CHEF'S SUGGESTIONS

Escargots "Bourguignonne" -- Burgundy Snails in Garlic Herb Butter

French Onion Soup with Gratinated Cheese Croutons

Pink Roasted Rack of Lamb
*In Garlic Herb Crust with Mint Flavored Natural Jus,
Ratatouille Niçoise, and Gratinated Potatoes*

Souffle Grand Marnier, Sauce Negresco

FOR OUR VEGETARIANS

Vichyssoise with Bell Pepper Mousse

Brochette of Mediterranean Vegetables
With Mustard Sauce, Served on Ratatouille Niçoise

Crème Caramel with Chantilly

CELLAR MASTER SUGGESTIONS

WHITE WINE

By the Bottle: *Chablis Premier Cru Montmains, William Fevre* 1994 – \$36.00

By the Glass: *Pouilly Fuisse, Louis Jadot, Maconnais* 1995 – \$8.00

RED WINE

By the Bottle: *Carruades de Château Lafite, Pauillac* 1993 – \$48.00

By the Glass: *Château Meyney, Saint Estephe* 1993 – \$7.00



A P P E T I Z E R S

Assorted Seafood Cocktail on Crisp Lettuce Chiffonade with Sauce Louis XIII

Escargots "Bourguignonne" – Burgundy Snails in Garlic Herb Butter

Crackling Salad with Smoked Duck Breast, Tossed in French Dressing

Citrus Fruit in an Orange Basket, Perfumed with Crème de Cassis

S O U P S

French Onion Soup with Gratinated Cheese Croutons

Clear Veal Consomme with Herb-Butter Quenelles

Vichyssoise with Bell Pepper Mousse

S A L A D S

*Panache of Mixed Lettuce with Radishes,
Chopped Egg, and Dijon Mustard Dressing*

Mediterranean Vegetable Salad

Traditional favorite dressings available, plus today's specials:

Fat-Free Russian Thousand Island and

Low-Calorie Red Wine-Basil Vinaigrette

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

*Penne Rigate Puttanesca – Italian Pasta with Anchovies,
Capers, Tomatoes, Black Olives, Garlic, Parsley, and Chili Flakes*

M A I N C O U R S E S

Sautéed Fresh Red Snapper Fillet

*With Roasted Tomato-Noisette Butter Sauce,
Served on Wilted Greens and Parisienne Potatoes*

Coq au Vin

*Braised Chicken in a Burgundy Wine Sauce,
Garnished with Glazed Silver Onions, Mushrooms, and Bread Croutons,
Served in a Nest of Buttered Linguine with Broccoli Flowers*

Pink Roasted Rack of Lamb

*In Garlic Herb Crust with Mint Flavored Natural Jus,
Ratatouille Niçoise, and Gratinated Potatoes*

Entrecôte au Beurre d'Anis

*Grilled Striploin Steak with Anise Herb Butter,
Sautéed Green Beans, Ratatouille Niçoise, and Gratinated Potatoes*

S I D E O R D E R S

Assorted Vegetables Sautéed Green Beans Ratatouille Niçoise Parisienne Potatoes

Steamed White Rice Gratinated Potatoes Penne Rigate with Tomato Sauce

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

