

CRYSTAL SYMPHONY

DINNER

THURSDAY, MAY 7, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO VENICE, ITALY
Maître d'Hôtel Josef Widmar Executive Chef Jürgen Klocker

CHEF'S
SUGGESTIONS

Fresh Green Asparagus with Gazpacho Dressing

Lobster Bisque with Puff Pastry Fleurons

Roasted Maryland Tom Turkey
*With Orange Sage Stuffing, Giblet Gravy, Cranberry Sauce,
Creamed Peas and Silver Onions, and Mashed Sweet Potatoes*

Crème Brûlée with Fresh Berries

FOR OUR
VEGETARIANS

Vitamin Salad – Mixed Greens with Kiwi, Grapes, Oranges, Walnuts, and Sunflower Seeds

Twice Baked Potatoes
With Three Cheeses, Vegetable Stuffing, and Parsley Oil

Vienna Sacher Chocolate Cake with Crème Chantilly

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Beringer Chardonnay, "Private Reserve," Napa Valley 1995* – \$42.00

By the Glass: *Guenoc Estate Chardonnay, Guenoc Valley 1995* – \$6.00

RED WINE

By the Bottle: *Château Montelena Cabernet Sauvignon, Napa Valley 1994* – \$46.00

By the Glass: *Clos du Bois Merlot, Sonoma Valley 1995* – \$6.50

CRYSTAL CONNOISSEUR COLLECTION

White: *Sarah's Vineyard Chardonnay, Santa Clara 1991* – \$85.00

Red: *Barbaresco Rabaja, Piemonte 1993* – \$70.00



A P P E T I Z E R S

King Crab Tart, Surrounded by Mesclun of Lettuce, Sprinkled with Sherry Truffle Vinaigrette

Fresh Green Asparagus with Gazpacho Dressing

French Cracked Pepper Terrine with Sauce Cumberland

Chilled Melon Balls, Marinated in Port Wine

F R O M T H E S O U P K E T T L E

Lobster Bisque with Puff Pastry Fleurons

Roasted Garlic Consommé with Olive Croutons

Chilled Strawberry-Banana Soup with Nonfat Yogurt

S A L A D S

Vitamin Salad – Mixed Greens with Kiwi, Grapes, Oranges, Walnuts, and Sunflower Seeds

Iceberg Lettuce with Radishes and Russian Dressing

Traditional favorite dressings available, plus today's specials

Fat-Free Herb Ranch and Low Calorie Honey Yogurt Vinaigrette

P A S T A

Penne all'Arrabiata – Italian Pasta with Fresh Tomatoes, Garlic, Chili, Pancetta, Basil, and Topped with Parmesan Cheese

M A I N F A R E S

Broiled Fresh Norwegian Salmon Fillet

On Wasabi Mashed Potatoes, Honey Mustard Sauce, and Vegetables in Season

Veal Medallions "Sorrentino"

*Sautéed Veal Medallions, with Artichoke, Tomato, and Capers,
Served on Angel Hair Pasta and Steamed Vegetables*

Roasted Maryland Tom Turkey

*With Orange Sage Stuffing, Giblet Gravy, Cranberry Sauce,
Creamed Peas and Silver Onions, and Mashed Sweet Potatoes*

Grilled Filet Mignon

On Herb Polenta, Accompanied by Parsley Pesto, Surrounded by Balsamic-Zucchini Sticks

S I D E O R D E R S

Baked Potato Corn on the Cob Creamed Peas and Silver Onions

Steamed Vegetables Mashed Sweet Potatoes Penne 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'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**
Executive Pastry Chef **Sissel Holm**

SWEET FINALE

Vienna Sacher Chocolate Cake with Crème Chantilly
Pumpkin Pie à la Mode
Crème Brûlée with Fresh Berries
Sugar-Free Cream Cheese Tartelette
Homemade Cookies
Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Rum Raisin, Cherry Vanilla, or Rockview Tutti Frutti Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping
Freshly Frozen, Nonfat Cappuccino or White Chocolate Yogurt
Refreshing Strawberry Port Wine Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Camembert Monterey Jack Stilton/Fontina Crotin de Chavignol
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latté Cappuccino
Espresso Selection of International Teas

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. – \$5.00
or your favorite classic after dinner liqueur, available from your Wine Steward

