

CRYSTAL SYMPHONY

DINNER

SATURDAY, MAY 9, 1998
"AEGEAN ROMANCE" CRUISE
IN PORT AT VENICE, ITALY

Maître d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

CHEF'S
SUGGESTIONS

Combination of Potstickers and Wontons with Soy Dipping Sauce

Mediterranean Style Roasted Vegetable Soup

Grilled Black Angus Sirloin Steak

*Topped with Crisp Onion Rings, Served with Sauce Béarnaise,
Cauliflower Roses, Corn on the Cob, and Baked Potato*

Homemade White Chocolate Ice Cream on Meringue

FOR OUR
VEGETARIANS

White Tomato Mousse with Gin and Pumpernickel, on Tomato Confit and Basil Oil

Curried Spring Vegetable Ragout

With Cous Cous and Roasted Cashew Nuts

Delicious Apple Dish with Crisp Filo Wheel and Vanilla Ice Cream

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Chalone Gavilan Chardonnay, Monterey County 1996* – \$40.00

By the Glass: *Raymond Reserve Chardonnay 1996* – \$6.00

RED WINE

By the Bottle: *Barolo Zonchera Ceretto Piedmonte 1993* – \$48.00

By the Glass: *Acacia Pinot Noir, Carneros 1996* – \$6.50

CRYSTAL CONNOISSEUR COLLECTION

White: *Bâtard Montrachet, Gagnarol-Delagrange, Côte de Beaune 1993* – \$165.00

Red: *Romanée-St.-Vivant, Domaine de la Romanée-Conti, Côte de Nuits 1991* – \$175.00



A P P E T I Z E R S

White Tomato Mousse with Gin and Pumpernickel, on Tomato Confit and Basil Oil
Smoked Sturgeon with Salmon Roses, Baby Baked Potato, Sour Cream, and Russian Caviar
Combination of Potstickers and Wontons with Soy Dipping Sauce
Chilled Cup of Exotic Fruit with Banana Liqueur

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

Mediterranean Style Roasted Vegetable Soup
Beef Consommé with Cheese Biscuit
Chilled Cream of Pear with Cinnamon Cream

S A L A D S

Panache of Garden Greens with Belgian Endive and Sprouts
Baby Spinach Leaves, Tossed with Creamy Mustard Dressing, Croutons, and Chopped Eggs
Traditional favorite dressings available, plus today's specials
Fat-Free Herb Ranch and Low Calorie Tomato Basil Vinaigrette

P A S T A

Toniglioni with Chicken Bolognese, and Grated Parmesan Cheese

M A I N F A R E S

Pan Fried Fresh Rainbow Trout Fillet
With Noisette Butter and Roasted Pecan Nuts, Mixed Vegetables, and New Potatoes

Grilled Veal Liver Venetian Style
*Topped with Sautéed Onions and Apples, Served with Natural Gravy,
Green Beans, Vichy Carrots, and Potato Mousseline*

Wiener Schnitzel
*Veal Cutlet, Breaded and Golden Fried in Clarified Butter,
Served with Traditional Garnish, Green Peas and Carrots, and Parsley Potatoes*

Grilled Black Angus Sirloin Steak
*Topped with Crisp Onion Rings, Served with Sauce Béarnaise,
Cauliflower Roses, Corn on the Cob, and Baked Potato*

S I D E O R D E R S

Corn on the Cob Steamed Spring Vegetables Cauliflower Roses Sautéed Green Beans
Parsley Potatoes Green Peas and Carrots Toniglioni with Tomato Sauce

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



CRYSTAL SYMPHONY

*D*ESSERT

SATURDAY, MAY 9, 1998
"AEGEAN ROMANCE" CRUISE
IN PORT AT VENICE, ITALY

Maître d'Hôtel **Josef Widmar** *Executive Chef* **Jürgen Klocker**
Executive Pastry Chef **Sissel Holm**

SWEET FINALE

Chocolate Walnut Pie
Delicious Apple Dish with Crisp Filo Wheel and Vanilla Ice Cream
Homemade White Chocolate Ice Cream on Meringue
Sugar-Free Cheesecake
Homemade Cookies
Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Rocky Road, Spumoni or Strawberry Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping
Freshly Frozen, Nonfat New York Cheesecake or Butter Pecan Yogurt
Refreshing Citrus Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Port Salut Camembert Tête de Moine Gouda Gorgonzola
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

