

CRYSTAL SYMPHONY

DINNER

THURSDAY, MAY 14, 1998
"AEGEAN ROMANCE" CRUISE
IN PORT AT MYKONOS, GREECE

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

CHEF'S
SUGGESTIONS

King Crab Cakes with Marinated Garden Greens and Sauce Aioli

Creamy Norwegian Fish Soup with Shrimp

Pink Roasted Lamb Loin in Puff Pastry

With Mint Scented Jus, Assorted Garden Vegetable Sticks, Broccoli Roses, and Broiled Tomato

*White Chocolate Chip Bread and Butter Pudding
on Kahlua Sauce Anglaise and Vanilla Ice Cream*

FOR OUR
VEGETARIANS

Chilled Cream of Assorted Melons

Vegetable Roesti

With Grilled Oyster Mushrooms, Served with Creamy Herb Sauce

Rum Raisin Ice Cream Parfait with Sabayon

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: Rosemount Roxburgh Chardonnay, Hunter Valley 1995 – \$38.00

By the Glass: Pouilly Fuissé, Louis Jadot Maconnais 1996 – \$8.00

RED WINE

By the Bottle: Jordan Cabernet Sauvignon, Alexander Valley 1993 – \$45.00

By the Glass: Groth Cabernet Sauvignon, Napa Valley 1994 – \$7.00

CRYSTAL CONNOISSEUR COLLECTION

White: Corton-Charlemagne, Bonneau du Mastray, Côte de Beaune 1993 – \$85.00

Red: Château Beychevelle, Saint Julien 1982 – \$95.00



A P P E T I Z E R S

King Crab Cakes with Marinated Garden Greens and Sauce Aioli

Beef Carpaccio Harry's Bar

Grilled Forest Mushrooms with Sun Dried Tomatoes and Light Goat Cheese Croutons

Fresh Papaya, Grape, and Banana Cup with Fresh Mint

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

Creamy Norwegian Fish Soup with Shrimp

Beef Consommé with Foie Gras Stuffed Profiteroles

Chilled Cream of Assorted Melons

S A L A D S

Iceberg Lettuce Tossed with Warm Bacon Dressing and Garlic Croutons

Pear, Endive, and Blue Cheese Salad with Pear Dressing

Traditional favorite dressings available, plus today's specials

Fat-Free Lemon Herb and Low Calorie Honey Dijon Mustard Vinaigrette

P A S T A

Linguine alla Veneziana – Italian Pasta with Fresh Scallops, Mussels, Bell Peppers, Parsley, and Madagascar Pepper in a Creamy White Wine Sauce

M A I N F A R E S

Pan Fried Mahi Mahi Fillet

Served with Creamy Lemon Sauce and Mango Cubes,

Served with Saffron Rice and Young Vegetables

Pink Roasted Lamb Loin in Puff Pastry

With Mint Scented Jus, Assorted Garden Vegetable Sticks, Broccoli Flowers, and Broiled Tomato

Roasted Rack of Pork

With Natural Gravy, on Lentil Stew with Vegetables,

Mashed Potatoes, and Broiled Tomato

Pan Seared Sea Scallops and Jumbo Shrimp

On a Bed of Pumpkin Risotto, Served with Broccoli Flowers, and Light Lobster Beurre Blanc

S I D E O R D E R S

Assorted Vegetables Lentil Stew Broiled Tomato Broccoli Flowers

Mashed Potatoes Saffron Rice Linguine 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

*White Chocolate Chip Bread and Butter Pudding
on Kahlua Sauce Anglaise and Vanilla Ice Cream*

Rum Raisin Ice Parfait with Sabayon

Old-Fashioned Honey Glazed Pecan Pie

Sugar-Free Yogurt Mint Terrine

Homemade Cookies

Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

*Vanilla, Blueberry, Strawberry, and Cookies 'n Cream Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping*

Freshly Frozen, Nonfat Honey-Almond and Cappuccino Yogurt

Refreshing Passion Fruit Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Münster Brie Dana Blue Gouda Reblochon

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

