

# Dinner

Wednesday, September 12, 2007  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to New York, New York, USA

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

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## CHEF'S SUGGESTIONS

*Chef Markus Nufer has selected these dishes for this evening:*

**Rock Shrimp Canneloni on Creamy Tomato Basil Sauce**

**Creamy Sweet Potato Soup with Pumpkin Seed Oil**

**Chef Markus' Childhood Favorite - Wiener Schnitzel**

Breaded Veal Cutlet, Golden-Fried in Clarified Butter, Served with Traditional Garnish,  
Garden Green Peas, Carrots and Potatoes

**Caramel Hazelnut Chocolate Tart à la Mode**

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## VEGETARIAN SELECTIONS

**Chilled Fruit and Apple Cup with Black Currant Vodka**

**Chicken Consommé with Matzo Balls**

**Braised Stuffed Cabbage Roll**

Filled with Vegetables and Mushrooms, Served on Pilaf Rice with Celeriac Purée Sauce

**Pistachio Panna Cotta with Fudge Sauce**

## ON THE LIGHTER SIDE

*Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, carbohydrates, fat and sodium by offering these special selections:*

**Chopped Romaine Lettuce with Potatoes, Red Bell Peppers, Onions and  
Garbanzo Beans, Tossed in Herb-Tomato Dressing**

**Oven-Baked Virginia Ham**

Served with Steamed Vegetables, Mashed Potatoes and Natural Gravy

**Refreshing Pear Champagne Sherbet**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

**By the Bottle:** Grüner Veltliner "Zamm," Schloss Gobelsburg, Langelois,  
Austria 2003 \$58.00

**By the Glass:** Sauvignon Blanc, Selaks, Marlborough, New Zealand 2006 \$7.50

**Red Wine**

**By the Bottle:** Opus Eximium "Cuvée No. 16," Gesellmann, Burgenland,  
Austria 2004 \$46.00

**By the Glass:** Pinot Noir, Candela Vineyard, Pisoni Vineyard, Santa Rosa 2005 \$9.00

*For our complete selection of fine wines by the glass, please ask your Sommelier.*

## APPETIZERS

**Rock Shrimp Canneloni** on Creamy Tomato Basil Sauce

**San Daniele Ham** with Seasonal Melons, Parmesan Cheese and Grissini Sticks

**Buffalo Mozzarella and Sun-Dried Tomato Terrine** with Pine Nuts,  
Tossed Garden Lettuce and Rosemary-Tomato Crostini

**Chilled Fruit and Berry Cup** with Black Currant Vodka

## SOUP AND SALAD

**Creamy Sweet Potato Soup** with Pumpkin Seed Oil

**Chicken Consommé** with Matzo Balls

**Chilled Black Currant and Yogurt Soup**

*Low-sodium soups are available upon request*

**Mixed Garden Greens** with Celery Julienne, Tomatoes and Endive,  
Served with Sherry-Walnut Dressing

**Chopped Romaine Lettuce** with Potatoes, Red Bell Peppers, Onions and  
Garbanzo Beans, Tossed in Herb-Tomato Dressing

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Roasted Garlic or Low-Calorie Yogurt-Orange-Mint Dressing*

## PASTA SPECIAL

**Spaghetti "Prince of Naples"** – Spaghetti with Tomato-Bolognese-Mushroom Sauce

## SALAD ENTRÉE

**Salad of Golden-Fried Scallops**

On a Bed of Crisp Garden Greens with Beet Root, Cucumbers and Radishes in a  
Creamy Herb Dressing

## MAIN FARES

**Broiled Fillet of Fresh Sea Bream**

Served on Red Beet Risotto, Topped with Sautéed Forest Mushrooms,  
Green Asparagus and Saffron Beurre Blanc

**Chef Markus' Childhood Favorite – Wiener Schnitzel**

Breaded Veal Cutlet, Golden-Fried in Clarified Butter, Served with Traditional Garnish,  
Garden Green Peas, Carrots and Potatoes

**Walnut Shrimp "Cantonese-Style"**

Golden-Fried Jumbo Shrimp with Creamy Sauce, Served in a Sticky Rice Ring with  
Broccoli Florets and Honey-Glazed Walnuts

**Virginia Ham**

Baked in Sour Dough Bread Crust, Served with Sautéed Green Beans,  
Honey Carrots, Mashed Potatoes and Marsala Gravy

*Upon your request, these Traditional Main Fares are also available:*

*Grilled Sirloin Steak Served with Cauliflower Roses, Roasted Potatoes and Port-Balsamic Jus; or*

*Roasted Kosher Chicken Served with Oven-Roasted Potatoes, Carrot Sticks and Natural Gravy*

## SIDE ORDERS

**Steamed Vegetables   Garden Green Peas and Carrots   Steamed Rice**

**Baked Potato with Sour Cream and Chives   Spaghetti with Tomato-Basil Sauce**

*Upon request, dishes are available without sauce, and main courses can be served as half portions.*

*Vegetables are also available steamed, without butter or salt.*

# Dessert

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Maitre d'Hôtel **Remi Szutkiewicz** Executive Chef **Markus Nufer**  
Executive Pastry Chef **Harald Neufang**

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## SWEET FINALE

### Chef's Suggestion:

Caramel Hazelnut Chocolate Tart à la Mode

Pistachio Panna Cotta with Fudge Sauce

Rum Raisin Ice Parfait on Marinated Strawberries

Sugar-Free Vanilla Napoleon Slice

Homemade Cookies

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## ICE CREAM • FROZEN YOGURT • SHERBET

Vanilla, Chocolate Fudge, Cherry Vanilla or Rum Raisin Ice Cream

With Your Choice of Assorted Toppings

Freshly Frozen Nonfat Chocolate or Cappuccino Yogurt

Refreshing Pear Champagne Sherbet

## SELECTIONS FROM THE CHEESE TROLLEY

Camembert Gouda Dana Blue Münster Goat Cheese

Reblochon Served with Crackers and Biscuits

## BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Café Latte Cappuccino

Espresso Selection of International Teas

## HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass (3oz):

Cuvée Eiswein, Kracher, Burgenland, Austria 2005 \$9.00

Digestive:

Tia Maria \$5.00

Grappa Tignanello \$12.00

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## AFTER-DINNER ENTERTAINMENT

Production Showtime

8:45pm and 10:30pm • Galaxy Lounge

The Crystal Ensemble  
of Singers and Dancers

