



Bon Voyage Dinner

Tuesday, October 25, 2011

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Hamilton, Bermuda

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Manfred Schaller

CHEF'S SUGGESTIONS

Chef Manfred Schaller has selected these dishes for this evening:

Marinated, Sautéed Shrimp with Slow-Roasted Vegetable Salad

King Crab Soup with Brie Cheese and Pistachio Palmiers

Broiled Fillet of Fresh Red Sea Bream

Capsicum Beurre Blanc, Sautéed Leaf Spinach,
Red Skin Potatoes and Slow-Roasted Tomatoes

Peanut Butter Decadence – Peanut Butter Praline, Peanut Butter Sauce,
Chocolate Fudge Cookie with Peanut Butter Ganache & Peanut Butter Frozen Yogurt

VEGETARIAN SELECTIONS

Baby Spinach Leaves

Tossed in Creamy Mustard Dressing, Garnished with Croutons

Vegetable Broth with Butter Quenelle

Savory Warm Basil Cheesecake

Broccoli, Tomato Ragoût, and Sautéed Mushrooms

Ile Flotante – Floating Island – Meringue, Raspberry Sherbet, Passion Fruit/Mango,
Sauterne Sauce Anglaise and Tuille Decoration

ON THE LIGHTER SIDE

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

Heart of Crisp Iceberg Lettuce

With Chicoree, Grapefruit Segments, Avocado and Red Onions

Broiled Fillet of Fresh Red Sea Bream

Steamed Leaf Spinach, Red Skin Potatoes and Slow-Roasted Tomatoes

Vanilla Crème Brûlée

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Grgich Hills Estate, Napa Valley 2008 \$68.00

By the Glass: Chardonnay, Rombauer Vineyards, Carneros 2010 \$12.50

Red Wine

By the Bottle: Cabernet Sauvignon, Chimney Rock Winery, Napa Valley 2007 \$85.00

APPETIZERS

Marinated, Sautéed Shrimp with Slow-Roasted Vegetable Salad

Air-Dried Beef with Goat Cheese Terrine, Apple, Jicama and Watercress

Warm Forest Mushroom Tart with Herb Salad and Pesto Aioli

SOUP AND SALAD

King Crab Soup with Brie Cheese, and Pistachio Palmiers

Chicken Consommé with Butter Quenelle

Low-sodium soups are available upon request

Baby Spinach Leaves

Tossed in Creamy Mustard Dressing, with Boiled Eggs, and Crisp Bacon Bits

Heart of Crisp Iceberg Lettuce

Chicoree, Grapefruit Segments, Avocado and Red Onions

Traditional favorite dressings available, plus today's specials:

Fat-Free Italian Vinaigrette or Low-Calorie Yogurt Red Beet Dressing

PASTA SPECIAL

Penne Pasta alla Panna Rosa

Short Italian Pasta with Tomatoes, Cream and Fontina Cheese

SALAD ENTRÉE

Olive-Crusted Salmon Salad

Assorted Spring Greens Tossed with Sun-Dried Tomato Vinaigrette,

Topped with Grilled Olive-Crusted Fillet of Salmon,

With Fresh Artichokes, Fresh Green Beans and Potato Bread

MAIN FARES

Broiled Fillet of Fresh Red Sea Bream

Capsicum Beurre Blanc, Sautéed Leaf Spinach,

Red Skin Potatoes and Slow-Roasted Tomatoes

Roasted Rack of Wisconsin Veal

Rosemary Gravy, Broccoli, Sautéed Mushrooms and Angel Hair Pasta

Herbed Ricotta Cheese-Stuffed Chicken Breast

On Tomato Risotto with Vegetable Medley and Natural Gravy

Grilled Black Angus Sirloin Steak

Sauce Béarnaise, Fried Onion Rings, Asparagus,

and Vegetable Stuffed Cheese Baked Potato

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

Grilled Black Angus Filet Steak, Baked Potato, Fried Onion Rings, Asparagus and Sauce Choron or Fresh Atlantic Salmon Fillet, with Mashed Potatoes, Sautéed Leaf Spinach, Slow Roasted Tomato and Capsicum Beurre Blanc

SIDE ORDERS

Baked Potato Broccoli Roses Fettuccini with Tomato Sauce

Sautéed Mushrooms Butternut Squash Risotto Fried Onion Rings

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.

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Maitre d'Hôtel Remi Szutkiewicz Executive Chef Manfred Schaller

Executive Pastry Chef Hans Kiendl

SWEET FINALE

Our Executive Pastry Chef, Hans Kiendl, has selected these Sweet Creations for this evening:

Peanut Butter Decadence

Peanut Butter Praline, Peanut Butter Sauce, Chocolate Fudge Cookie with Peanut Butter Ganache, and Peanut Butter Frozen Yogurt

Ile Flotante – Floating Island

Meringue, Raspberry Sherbet, Passion Fruit/Mango, Sauterne Sauce Anglaise and Tuille Decoration

SUGAR-FREE

Semolina Pudding

Orange Zest Yogurt Cream Tartlet

CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherbet are also available:

Vanilla Crème Brûlée

Chocolate Ooze Cake

Apple Crumble Tart à la Mode

Vanilla, Mint Chocolate Chip or Dulce de Leche Ice Cream

With Your Choice of Toppings

Freshly Frozen, Nonfat Peanut Butter or Double Dutch Chocolate Yogurt

Refreshing Granny Smith Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Please request to speak with our Cheese Sommelier for tonight's cheese selection

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass (3oz):

Cuvée Eiswein, Weinlaubenhof Kracher, Burgenland, Austria 2009 \$9.50