

Dinner

Monday, October 24, 2011

Crystal Dining Room, Crystal Symphony

In the Port of New York City, New York, USA

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Manfred Schaller

CHEF'S SUGGESTIONS

Chef Manfred Schaller has selected these dishes for this evening:

Oxtail Spring Roll with Cherry Chutney & Hazelnut Vinaigrette-Tossed Mesclun Lettuce

Cream of Chicken with Sun-Dried Tomatoes and Bell Pepper Confetti

Broiled Black Pepper-Crusted Canadian Salmon Fillet

Topped with Smoked Onion Purée, Served with "C" Merlot Reserve,
Potato Mousseline and Fresh Garden Vegetables

**"Valrona Chocolate Mousse" – Chocolate Mousse with Coffee Brûlée Center,
Raisins in Rum, Citrus Sherbet, Orange Chips and Cocoa Brittle**

VEGETARIAN SELECTIONS

Pressed Tomato Terrine and White Asparagus Mousse
With Warm Forest Mushroom Salad

Tomato Consommé with Leek Quiche

Fine Herb Crepe Filled with a Spring Vegetable Ragout

Gratinated with Sauce Mornay, Served on a Potato Roesti and Wilted Greens

**"Cloud Nine" – Pink Meringue Shell, Lemon and Mandarin Ice Cream,
Crème Chantilly, Rhubarb Coulis and Decoration**

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:

Farmer's Vegetable Salad with Marinated Olives and Feta Cheese

Roasted Skinless Duck Breast

Served with Steamed Vegetables and Natural Gravy

Chocolate Date Slice à la Mode

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Sauvignon Blanc, Duckhorn Vineyards, Napa Valley 2010 \$48.00

By the Glass: Pinot Grigio, Santa Margherita, Valdadige, Italy 2010 \$9.50

Red Wine

By the Bottle: Trilogy, Flora Springs, Napa Valley 2007 \$85.00

By the Glass: Zinfandel, Seghesio Family Vineyards, "Old Vine,"
Sonoma County 2008 \$12.00

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

APPETIZERS

Jumbo Shrimp Cocktail with Red Horseradish Sauce

Oxtail Spring Roll with Cherry Chutney &
Hazelnut Vinaigrette Tossed Mesclun Lettuce

Pressed Tomato Terrine & White Asparagus Mousse with Warm Forest Mushroom Salad

SOUP AND SALAD

Cream of Chicken with Sun-Dried Tomatoes and Bell Pepper Confetti

Tomato Consommé with Smoked Salmon & Leek Quiche

Low-sodium soups are available upon request

Farmer's Vegetable Salad with Marinated Olives and Feta Cheese

Spring Greens Tossed in Sherry Herb Vinaigrette, Served on a Bed of Grilled Vegetables

Traditional favorite dressings available, plus today's specials:

Fat-Free Red Wine Basil Vinaigrette or Low-Calorie Thousand Island Dressing

PASTA SPECIAL

Rigatoni with Fried Eggplants, Ricotta Cheese, Tomatoes, Parsley & Red Pepper Flakes

SALAD ENTRÉE

Roasted Duck Breast Salad

Roasted Duck Breast on a Bed of Crunchy Greens Tossed with Onion Salsa,
Garnished with Pineapple Bits, Cucumbers, Asparagus and Shaved Fennel

MAIN FARES

Broiled Black Pepper-Crusted Canadian Salmon Fillet

Topped with Smoked Onion Purée, Served with "C" Merlot Reserve,
Potato Mousseline and Fresh Garden Vegetables

Roasted Long Island Duckling

Served with Caramelized Raspberry Sauce, Accompanied by Braised Red Cabbage,
Brussels Sprouts and Williams Potatoes

Duo of Pork – Pink-Roasted Pork Tenderloin & Szegediner Goulash

Served with Brioche Bread Dumpling and Caraway Gravy

Grilled Black Angus Rib Eye Steak

With Potato Strudel, Wild Mushrooms, Broiled Tomato and Sauce Choron

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

*Sea Bream on Potato Mousseline and Fresh Garden Vegetables, Accompanied by Tomato Beurre Blanc; or
Grilled Chicken Breast with Basil Mashed Potatoes, Fresh Garden Vegetables and Natural Gravy*

SIDE ORDERS

Baked Potato Steamed Vegetables Steamed Rice

Williams Potatoes Fettuccini Pasta with Tomato Sauce Brussels Sprouts

*Upon request, dishes are available without sauce, and main fares 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 **Manfred Schaller**
Executive Pastry Chef **Hans Kiendl**

SWEET FINALE

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

"Valrona Chocolate Mousse"

Chocolate Mousse with Coffee Brûlée Center, Raisins in Rum, Citrus Sherbet,
Orange Chips and Cocoa Brittle

"Cloud Nine"

Pink Meringue Shell, Lemon and Mandarin Ice Cream, Crème Chantilly,
Rhubarb Coulis and Decoration

SUGAR FREE

Lemon Panna Cotta

Chocolate Date Slice à la Mode

CLASSIC DESSERTS

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

Vanilla Crème Brûlée

Chocolate Ooze Cake

Peach Crumble Tartlet à la Mode

Vanilla, Strawberry or Parlor Oreo Ice Cream

With Your Choice of Toppings

Freshly Frozen Non-Fat Cookies 'n' Cream Yogurt

Vanilla Soft Serve Ice Cream

Refreshing Rhubarb 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 by the Glass (3oz):

Vin Santo, Fattoria Felsina, Tuscany, Italy 2001 \$14.50