

Luncheon

Tuesday, August 16, 2016
Crystal Dining Room, Crystal Serenity • In the Port of Anchorage/Seward, Alaska, U.S.A.
Maître d'Hôtel Leo Assmair Executive Chef Werner Brenner

APPETIZER AND SALAD

Assorted Seafood Plate,* Marinated Lettuce & Chive Rémoulade Mixed Lettuce, Tomatoes, Red Onions, Orange and Olives Traditional favorite dressings available, plus today's specials: Fat-Free Balsamic Vinaigrette or Low-Calorie Lime Yogurt Dressing

SOUP

Potage Garbure – Vegetable Purée Soup with Pumpernickel Croutons
Chicken Broth with Vermicelli & Vegetables

PASTA SPECIAL

Linguine Pasta with Meatballs and Tomato-Basil Sauce

MAIN FARES

Traditional Cobb Salad – Diced Chicken Breast, Avocado, Tomato, Blue Cheese,
Bacon Bits, Romaine & Iceberg Lettuce, Tossed in Light-Herb Vinaigrette

Local Rock Sole, Lemon-Tarragon Sauce, Asparagus Risotto, Glazed Carrots

Sandwich of the Day: Crystal's French Dip* – Sourdough Bread Bun,
Pink-Roasted Beef Striploin, Horseradish Aïoli, Fresh Spinach, Swiss Cheese, Dipping Jus & Fries

Turkey Cutlet "Parmigiana" – Golden-Fried Turkey Cutlet Gratinated with

Tomato Sauce & Mozzarella on Fettuccine "Alfredo," Served with Broccoli

Marinated, Grilled Vegetable Brochettes, Vegan Roast Vegetable Ravioli & Parsley Sauce

American Hamburger* or Cheeseburger* – Freshly Ground Beef Burger,
Grilled to Your Order, on a Homemade Regular or Whole Wheat Bun with Pickles,
Tomatoes, Sliced Onion Rings and French Fries

ON THE LIGHTER SIDE

Assorted Seafood Plate,* Marinated Lettuce & Red Cocktail Sauce Grilled Turkey Cutlet with Steamed Vegetables & Natural Gravy Refreshing Lychee Sherbet

DESSERTS

Rhubarb Strawberry Tart à la Mode • Chocolate Chip Cookie Ice Cream Sandwich Ice Cream Sundae "Peach Melba" – Vanilla Ice Cream, Poached Peach, Raspberry Sauce, Whipped Cream, Chocolate Shavings
Sugar-Free Chocolate Panna Cotta
Vanilla, Triple Caramel or Chocolate Ice Cream
With your choice of Butterscotch, Mango or Vanilla Topping
Freshly Frozen, Nonfat Simply Vanilla Yogurt
Refreshing Lychee Sherbet • Assortment of Fruit in Season
International Cheeses Served with Crackers and Biscuits

COMPLIMENTARY WINE SELECTIONS

White: Chardonnay, Beringer, Napa Valley, California 2014 Red: Pedroncelli, Zinfandel "Mother Clone," California 2013

^{*} United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

