

The Royal Feast

All ye Lords and Ladies of the Realm are Welcome to Partake in This
Sumptuous Feast of Royal Delectables, Prepared for Thine own Special Enjoyment

THURSDAY, FEBRUARY 13, 2003
WORLD VOYAGE II: "THE LAST FRONTIER & BEYOND"
AT SEA, EN ROUTE TO ANTARCTICA

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

✧ Chef's Suggestions ✧

Chef Jürgen Klocker has selected these dishes for this evening:

CHILLED MELON WITH MEAD

Seasonal Melon Perfumed with the King's Fermented Honey Wine

CHESTNUT SOUP WITH BACON CRISPS

Hearty Peasant-Style Soup Laden with Vegetables, Ham, and Chestnuts

DOVER SOLE À L'ORANGE

*Pan-Fried Dover Sole with Bitter Orange Sauce
Accompanied by Saffron Asparagus, and Parsley Potatoes*

WITCHES PYRE FLAMBÉ

*Layered Apple Brioche Pudding Topped with Meringue Flambé and
Crisp Caramelized Apples, Served with Vanilla Sauce*

✧ For Our Vegetarians ✧

MARCO POLO'S CHILLED MELON SOUP

Light Creamy Soup Infused with Lemon Grass and Exotic Spices

TOURTE TAILLEVENT

*A Classic Spinach Pie Enhanced with Sautéed Apples, Pine Nuts, and Dried Grapes
Seasoned with Cinnamon and Nutmeg, and Baked with a Light Béchamel Sauce*

PITHIVIER

Very Special Puff Pastry Tart, Filled with Almond Cream and Served with Vanilla Ice Cream

✧ Salad Entree ✧

SALAD OF GRILLED CHICKEN BREAST

*On a Bouquet of Lettuce, Surrounded by Sliced Tropical Fruit,
Served with Mustard-Shallot Vinaigrette*

✧ Cellar Master Selections ✧

WHITE WINE

By the Bottle: Pinot Grigio Santa Margherita, Valdadige 2001 – \$28.00

By the Glass: Pouilly Fumé, Domaine de Saint Laurent l'Abbaye, Loire Valley 2000 – \$6.00

RED WINE

By the Bottle: Cabernet Sauvignon "Mas La Plana" Torres, Spain 1997 – \$54.00

By the Glass: Château Coufran, Haut Médoc 1999 – \$7.50



✧ Menage de Pain ✧

PARSLEY BREAD CINNAMON RAISIN BREAD
WHITE SOURDOUGH BREAD SAFFRON BREAD

✧ Hors d'Œuvres ✧

ROYAL TREASURE WITH CAVIAR PEARLS

Savory Chive Pancakes on Rosewater Steam with Royal Crème Fraîche and Malossol Caviar

MILLE FEUILLE OF DUCK FOIE GRAS AND GALVINE APPLES EN GELÉE

Terrine of Foie Gras with Glacéed Galvine Apples in Port Wine Gelée

SALMON AND SMOKED STURGEON EN CROÛTE

Layered Salmon and Smoked Sturgeon Baked in Golden Puff Pastry with Tarragon Sauce

✧ Potages ✧

ELIZABETHAN SOUP

The Queen's Chicken Soup de Santé with Fresh Garden Herbs

MARCO POLO'S CHILLED MELON SOUP

Light Creamy Soup Infused with Lemongrass and Exotic Spices

Low sodium soups are available upon request

✧ Salade ✧

SALADE DU CHEVALIER D'ALBIGNAC

A Nobleman's Salad of Limestone Lettuce, Tossed with Mustard-Shallot Vinaigrette

✧ Sorbet ✧

MALVASIA NERA SORBET

Fragrant Greek Red Wine Sherbet

✧ Main Fares ✧

COQ EN PÂTE

Roasted Capon with Bread Crust and Dried Fruit Stuffing

Served on a Bed of Rieslingkraut with Glazed Grapes and Verjus Sauce

FILET OF BOEUF "HOCHEPOT"

Grilled Filet Mignon with a Mélange of Braised Short Ribs

Served with an Array of Vegetables, Burgundy Sauce, and Château Potatoes

CÔTE DE VEAU FORESTIÈRE

Roasted Veal Chop with Sautéed Mushrooms, Braised Vegetables,

Served with Raisin Gnocchi, and Rosemary Jus

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

Grilled Sirloin Steak Served with Sautéed Mushrooms, Braised Vegetables, and Raisin Gnocchi

or Plain Grilled Fresh Pacific Salmon Served with Parsley Potatoes,

Garden Vegetable Wedges, and Dill Hollandaise

✧ On the Lighter Side ✧

Crystal Cruises offers these dishes, lighter in cholesterol, fat, and sodium:

SALADE DU CHEVALIER D'ALBIGNAC

A Nobleman's Salad of Limestone Lettuce, Served with Mustard Shallot Vinaigrette

SKINLESS ROASTED CAPON

Served with Steamed Vegetables, Boiled Potatoes, and a Bed of Riesling Kraut

✧ Side Dishes ✧

GARDEN VEGETABLE WEDGES GLAZED CARROTS RIESLINGKRAUT
ARRAY OF VEGETABLES CHÂTEAU POTATOES RAISIN GNOCCHI



The Royal Feast Finale

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Executive Pastry Chef Harald Neufang

✧ Royal Desserts ✧

WITCHES PYRE FLAMBÉ

*Layered Apple Brioche Pudding Topped with Meringue Flambé and
Crisp Caramelized Apples, Served with Vanilla Sauce*

PITHIVIER

Very Special Puff Pastry Tart, Filled with Almond Cream and Served with Vanilla Ice Cream

CHOCOLATE VACHRINE

*Layered Meringue and Chocolate Ice Cake with Candied Fruit
Served with Dried Fruit Compôte*

On the Lighter Side:

SUGAR-FREE POACHED PEAR IN SPICED RED WINE SYRUP

Served with Sugar-Free Vanilla Ice Cream

✧ Sorbet ✧

MALVASIA NERA SORBET

Fragrant Greek Red Wine Sorbet

✧ Ice Cream • Frozen Yogurt • Sorbet ✧

VANILLA, STRAWBERRY, RUM RAISIN,
OR CHOCOLATE ICE CREAM

With Your Choice of Raspberry, Mango, or Butterscotch Topping

FRESHLY FROZEN, NONFAT COOKIES 'N CREAM OR VANILLA YOGURT
BON BONS AND PRALINES

✧ Fromages ✧

CAMEMBERT LIVAROT SWISS CHEESE
FRENCH GOAT CHEESE BOURSAULT STILTON

Served with Crackers and Biscuits

✧ Beverages ✧

FRESHLY BREWED COFFEE DECAFFEINATED COFFEE CAFÉ LATTE
CAPPUCCINO ESPRESSO SELECTION OF INTERNATIONAL TEAS

✧ Head Sommelier Selections ✧

DESSERT WINES

By the Bottle: *Château d'Yquem (375ml.), Sauternes France 1993* – \$185.00

By the Glass: *Kracher Eiswein, Austria 1999* – \$8.00

