

# The Royal Feast

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

THURSDAY, MARCH 6, 2003  
WORLD VOYAGE III: "ROMANCE OF THE SOUTH PACIFIC"  
AT SEA, EN ROUTE TO PAPEETE

Maitre 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:** Beringer Chardonnay, Private Reserve, Napa Valley 1998 – \$50.00

**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, France 1999 – \$7.50



✱ Ménage de Pain ✱

PARSLEY BREAD    CINNAMON RAISIN BREAD  
WHITE SOURDOUGH BREAD    SAFFRON BREAD

✱ Hors d'Œuvres ✱

ROYAL TREASURE WITH CAVIAR PEARLS

*Savory Chive Pancakes 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 Salad of Spring Green 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 of Salad of Spring Green 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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AT SEA, EN ROUTE TO PAPEETE

*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 CAPPUCCINO OR DUTCH CHOCOLATE YOGURT  
BON BONS AND PRALINES

## ✧ Fromages ✧

CAMEMBERT LIVAROT SWISS CHEESE  
FRENCH GOAT CHEESE BLUE CHEESE

*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

