

# Guest Chef's Dinner

Wednesday, March 12, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage III: "Romance of the South Pacific"  
At Sea, en route to Apia, Western Samoa

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



*Crystal Wine & Food Festival*

## SPECIAL GUEST CHEF MENU FEATURING THE CUISINE OF SAM CHOY

Proprietor of Sam Choy Restaurants, Honolulu Hawaii

### APPETIZERS

**Sesame Seed Crusted Scallops** with Luau Sauce

or

**Kalua Pig Spring Roll**

Served with Assorted Greens and Pickled Ginger Vinaigrette

#### **Suggested Wine Pairing:**

Groth Sauvignon Blanc, Napa Valley 2001

By the glass \$7.00

### MAIN FARES

**Mahi-Mahi Wellington**

Stuffed with Shiitake Mushrooms and Soy Butter Sauce

With a South Pacific Vegetable Blend

#### **Suggested Wine Pairing:**

Matanzas Creek Chardonnay, Sonoma County 1998

By the glass \$10.50

or

**Macadamia Crusted Chicken Breast**

With Warm Pineapple Marmalade, Served with Mashed Potatoes

And Glazed Carrots

#### **Suggested Wine Pairing:**

Brunello di Montalcino D'Aquino, Tuscany 1995

By the glass \$10.50

In addition to Guest Chef **Sam Choy's** special menu items, we offer these choices from the main galley:

#### APPETIZERS

**Beef Tartare** with Silver Onions and Gherkins, Served with Sourdough Toast  
**Tropical Fruit Cocktail** topped with Yogurt Kahlua Topping

#### SOUP AND SALAD

**Asparagus and Pea Soup** with Parmesan Cheese

**Beef Consommé** with Herb Royal

**Chilled Pear and Roquefort Soup** with Caramelized Pears

Low-sodium soups are available upon request

**Boston Lettuce Leaves** with Artichoke Hearts, Chopped Egg, and Russian Dressing

**Traditional Caesar Salad** tossed with Romaine Lettuce, Topped with Croutons and Parmesan Cheese

Traditional favorite dressings available, plus today's specials:

**Fat-Free Tarragon Vinaigrette** or **Low Calorie Honey Dijon Dressing**

#### PASTA SPECIAL

**Ziti Tagliatelle** in Light Cream Sauce with Assorted Mushrooms and Tomato Confit

#### SALAD ENTRÉE

**Créole Chicken Salad**

Grilled Pineapple, Tomatoes, Bell Peppers, and Mixed Greens, Tossed in Mango Passion Fruit Vinaigrette

#### MAIN FARES

**Veal Scaloppine Sorrentino** – Sautéed Veal Scaloppine with Artichokes, Tomatoes, and Capers, Served on Angel Hair Pasta and Garden Vegetables

**Grilled Black Angus Filet Steak** gratinated with Blue Cheese, Served with Grilled Eggplant, Broccoli Roses, Baked Potatoes and Natural Gravy

Upon your request, this **Traditional Main Fare** is also available:

**Grilled Salmon Steak** with Creamy Spinach, Parsley Potatoes, And Light Cream Sauce

#### ON THE LIGHTER SIDE

Crystal Cruises offers these special selections, low in cholesterol, fat, and sodium:

**Chicken Consommé** with Leek and Tomato

**Sautéed Veal Scaloppine** served with Steamed Rice, Grilled Eggplant, Broccoli Roses, and Natural Gravy

#### VEGETARIAN SELECTIONS

**Buffalo Mozzarella** on a Couscous Tower with Lemon and Parsley

**Asparagus and Pea Soup** with Parmesan Cheese

**Garden Vegetables and Mushrooms**, Sautéed in Olive Oil and Garlic, Served with Soft Polenta

#### SIDE ORDERS

**Creamy Spinach**      **Grilled Tomatoes**      **Steamed Vegetables**

**Mashed Potatoes**      **Steamed Rice**

**Spaghetti with Tomato Sauce**      **Soft Polenta**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.

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## Dessert

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Executive Pastry Chef **Harald Neufang**

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### DESSERT SELECTION BY GUEST CHEF SAM CHOY

#### **Haupia Profiteroles**

with Chantilly Butter, Served with a Raspberry Coulis

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### SWEET FINALE

**Chocolate Paradise Cake** with Coffee Ice Cream

**Passion Fruit Cream** with Berries

**Sugar Free: Pineapple Triangles**

**Sugar Free: Lime Tart**

**Homemade Cookies**

**Assortment of Fruit in Season**

**On the Lighter Side:**

**Strawberry Bellini Sherbet**

### ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Rocky Road, Mocha Almond, or Cherry Vanilla Ice Cream**  
with your choice of Raspberry, Mango, or Butterscotch Topping

**Freshly Frozen, Nonfat Raspberry or Butter Pecan Yogurt**

**Refreshing Strawberry Bellini Sherbet**

### SELECTIONS FROM THE CHEESE TROLLEY

**Edam Danish Blue Brie Saint Pauline**

**French Goat Cheese Le Cremerin**

Served with Crackers and Biscuits

### BEVERAGES

**Freshly Brewed Coffee Decaffeinated Coffee**

**Café Latte Cappuccino Espresso**

**Selection of International Teas**

### HEAD SOMMELIER'S SUGGESTIONS

#### DESSERT WINES

**By the Bottle:** Kracher Zweigelt, Nr. 5,  
Troockenbeerenauslese Rosé (375ml.) 1996 - \$68.00

**By the Glass:** Bonny Doon Muscat "Vin de Glacière,"  
California 1999 - \$5.50