



# Bon Voyage Dinner

Monday, April 14, 2003, Crystal Symphony,  
World Voyage V: "The Great Pacific Crossing"  
In the Port of Sydney, Australia

Maitre d'Hôtel **Leo Assmair**, Executive Chef **Markus Nufer**

## CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

**Sautéed Jumbo Prawns** with Slow Roasted Vegetable Salad

**Alaskan Crab Soup** with Brie Cheese

**Broiled Fillet of Fresh Tasmanian Sea Bass Fillets**

Served with Mustard Beurre Blanc, Spring Vegetables,  
Mashed Potatoes, and Slow-Roasted Tomatoes

**Chocolate Hazelnut Pudding Soufflé**

with Fudge Sauce and Vanilla Ice Cream

## ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat, and sodium by offering these special selections:

**Sliced Tomatoes and Mozzarella Cheese** with Basil Balsamic Vinaigrette

**Broiled Fillet of Fresh Tasmanian Sea Bass Fillets**

Served with Steamed Leaf Spinach, Boiled Potatoes,  
and Slow-Roasted Tomatoes

**Sugar-Free Coconut Snowball** with Chocolate Sauce

## VEGETARIAN SELECTIONS

**Forest Mushroom Terrine** with Tomato Coulis

**Vegetable Consommé** with Truffle Célestine

**Eggplant Mousse Provençale** with Greek Feta Cheese,

Served on Roasted Warm Vegetable Salad, Sprinkled with Tomato Basil Sauce

**Banana Semifreddo** with Soft Berry Jello

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2002 - \$35.00

*Kiwi and tropical fruit, good acidity, light, crisp, and very refreshing*

**By the Glass:** Pouilly Fuissé, Louis Jadot, France 2000 - \$8.00

*100% Chardonnay, made in the traditional French style, rich and full, yet elegant in style*

### RED WINE

**By the Bottle:** Acacia Winery Pinot Noir, Carneros 2000 - \$32.00

*Ruby red with an aroma of raspberries, light and fresh*

**By the Glass:** Clos du Bois Merlot, Sonoma County 1999 - \$6.50

*Soft tannins and ripe fruit with a mild and gentle finish*





## APPETIZERS

**Prosciutto with Apple and Watercress Salad,**  
Topped with Gruyère Shavings

**Forest Mushroom Terrine** with Tomato Coulis

**Tropical Fruit Cocktail** with Grand Marnier

## SOUP AND SALAD

**Beef Consommé** with Truffle Céléstine

**Chilled Fresh Strawberry Soup** with Mint

Low-sodium soups are available upon request

**Traditional Caesar Salad**

with Parmesan Shavings and Homemade Garlic Croutons

**Sliced Tomatoes and Mozzarella Cheese**

with Basil and Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials:

**Fat-Free Red Wine** or **Low Calorie Italian Dressing**

## PASTA SPECIAL

**Penne alla Panna Rosa**

Italian Pasta with Tomatoes, Cream, and Fontina Cheese

## SALAD ENTRÉE

**Mixed Grill Salad** – Assorted Spring Greens with Peppercorn and Sun-Dried Tomato Vinaigrette, Topped with Grilled Herb Marinated Chicken Breast, Filet Mignon, Lamb Chop, and Jumbo Prawns

## MAIN FARES

**Roasted Rack of Wisconsin Veal**

Served with Rosemary Gravy, Sautéed Forest Mushrooms, Angel Hair Pasta, and Steamed Asparagus

**Ricotta and Sun-Dried Tomato Stuffed Chicken Breast**

on Tomato Risotto with Grilled Zucchini and Natural Gravy Sauce

**Grilled Black Angus Sirloin Steak**

with Sauce Béarnaise, Served with Baked Beans in a Filo Cup, Grilled Zucchini and Eggplants, and Country Fried Potatoes

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

**Grilled Black Angus Filet Steak** served with Hollandaise Sauce,

Grilled Tomato, Broccoli Roses, Sautéed Forest Mushroom, and Country Fried Potatoes

or

**Plain Grilled Fresh Tasmanian Salmon Fillet** served with Mashed Potatoes, Steamed Vegetables, and Dill Beurre Blanc

## SIDE ORDERS

**Steamed Asparagus   Broccoli Roses   Grilled Zucchini**

**Country Fried Potatoes   Mashed Potatoes   Tomato Risotto**

**Penne with Tomato Sauce**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.





# Bon Voyage Dinner

## Dessert

Monday, April 14, 2003, Crystal Symphony,  
World Voyage V: "The Great Pacific Crossing"  
In the Port of Sydney, Australia

Maitre d'Hôtel **Leo Assmair**, Executive Chef **Markus Nufer**  
Executive Pastry Chef **Harald Neufang**

---

### SWEET FINALE

**Chef's Suggestion:**

**Chocolate Hazelnut Pudding Soufflé**  
with Fudge Sauce and Vanilla Ice Cream

**French-Style Lemon Cheese Cake**

**Banana Semifreddo** with Soft Berry Jello

**Sugar-Free Chocolate Cream Puff**

**Assortment of Fruit in Season**

**Homemade Cookies**

**On the Lighter Side:**

**Sugar-Free Coconut Snowball** with Chocolate Sauce

---

### ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Blueberry Cheesecake, Macadamia Nut, or  
Cherry Vanilla Ice Cream**  
with your choice of Mango, Strawberry, or Butterscotch Topping

**Freshly Frozen, Nonfat Banana or Chocolate Yogurt**

**Refreshing Mango Sherbet**

### SELECTIONS FROM THE CHEESE TROLLEY

**Emmentaler    Brillat Savarin    Saint Paulin    Kikorangi**

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 Trockenbeerenauslese Nr. 5 Rosé (375ml.),  
Austria 1996 – \$68.00

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

