



# Dinner

Wednesday, April 16, 2003

World Cruise 2003: Wonders of the Southern Seas

World Voyage V: "The Great Pacific Crossing"

At Sea, en route to Noumea, New Caledonia

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

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## CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

**Snow Crab Tower** with Salmon and Malossol Caviar,  
With Tomato Dressing and Olive Oil

**Roman Soup** with Pasta and Vegetables

**Broiled Fresh Tasmanian Salmon Fillet**

Accompanied by Creamy Spinach, New Potatoes,  
Yellow Squash, and Sandefjord Butter Sauce

**White Chocolate Caramel Cheesecake** with Caramel Sauce and Vanilla Ice Cream

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## ON THE LIGHTER SIDE

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

**Fresh Green Asparagus** with Tomato-Herb Vinaigrette

**Sautéed Veal Scaloppine**

With Steamed Spinach, Natural Gravy,  
Served with Young Vegetables and Pumpkin Gnocchi

**Freshly Frozen, Nonfat German Yogurt**

## VEGETARIAN SELECTIONS

**Fresh Spinach Salad** with Sliced Mushrooms, Tossed in Mustard Dressing

**Roman Soup** with Pasta and Vegetables

**Risotto Milanese** with Grilled Tofu, Mushrooms, and Fresh Herbs

**Vanilla-Strawberry Mille Feuille**

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Chateau Montelena Winery Chardonnay, Napa Valley 1999 – \$36.00  
Elegant, crisp chardonnay with citrus, tangerine, and lemon flavors with a long lasting finish.

**By the Glass:** Selaks Sauvignon Blanc, Marlborough, New Zealand 2002 – \$5.50  
Kiwi and tropical fruit, good acidity, light, crisp, and very refreshing.

### RED WINE

**By the Bottle:** Clos du Val Cabernet Sauvignon, Napa Valley 1998 – \$34.00  
Ripe late summer berries and a touch of oak, medium body, and perfectly balanced.

**By the Glass:** Chianti Classico Riserva, Villa Antinori, Tuscany 1999 – \$6.50  
Medium body with flavors of cedar, berries, and cherries, with very smooth finish.

For a more extensive selection, please ask your Sommelier.





## APPETIZERS

**Fresh Oven-Baked Lobster Strudel** on Crayfish Sauce  
**Fresh Green Asparagus** with Tomato-Herb Vinaigrette  
**Assorted Supreme of Fruit** with Maraschino

## SOUP AND SALAD

**Chicken Consommé** with Butter Quenelles  
**Chilled Beet Root Soup** with Sour Cream  
Low-sodium soups are available upon request  
**Fresh Spinach Salad** with Boiled Eggs, Sliced Mushrooms, and Crisp Bacon Bits,  
Tossed in Mustard Dressing  
**Heart of Crisp Lettuce** with Potato Slices and Anchovies  
Traditional favorite dressings available, plus today's specials:  
**Fat-Free Tomato-Basil** or **Low Calorie Creamy Caesar Dressing**

## PASTA SPECIAL

**Tortiglioni Calabrese**  
Italian Pasta with Capers, Anchovies, Olives, and Tomatoes

## SALAD ENTRÉE

**Grilled Chicken Breast Salad**  
Grilled Vegetable Salad with Mixed Spring Greens, Tomatoes,  
Fresh Herbs, and Olives, Sprinkled with Pecorino Romano Cheese,  
and Topped with Sliced Grilled Chicken Breast

## MAIN FARES

**Pink-Roasted Breast of Duck**  
With Mint Hazelnut Pesto, Parmesan Shavings, and Natural Gravy  
Served with Broccoli Roses and Pumpkin Gnocchi

**Pan-Fried Veal Scaloppine**  
Stuffed with Porcini Mozzarella Herb Stuffing  
Served with Herb Risotto, Grilled Vegetables, and Jus

**Grilled Black Angus Filet Steak**  
Accompanied by Green Peppercorn Sauce, Potato Croquette,  
Sautéed Green Asparagus, and Carrot Wedges

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

**Grilled Black Angus Sirloin Steak**  
served with Baked Potato, Vegetables of the Day, and Pepper Hollandaise  
or

**Plain Grilled Chicken Breast**  
Served with Tortiglioni, Broccoli Roses and Chunky Tomato Sauce

## SIDE ORDERS

**Creamy Spinach**    **Grilled Vegetables**    **Yellow Squash**  
**Pumpkin Gnocchi**    **Baked Potato**    **Steamed Rice**  
**Tortiglioni with Tomato Sauce**

Upon request, dishes are available without sauce.  
Vegetables are also available steamed, without butter or salt.





# Dessert

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Executive Pastry Chef **Harald Neufang**

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## SWEET FINALE

### **Chef's Suggestion:**

**White Chocolate Caramel Cheesecake**

with Caramel Sauce and Vanilla Ice Cream

**Vanilla-Strawberry Mille Feuille**

**"Bombe au Praline"** – Frozen Praline Cake

**Sugar-Free Raspberry Cream Puff**

**Sugar-Free Baked Pear** in Puff Pastry

**Homemade Cookies**

**Assortment of Fruit in Season**

### **On the Lighter Side:**

**Freshly Frozen, Nonfat German Chocolate Yogurt**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Pistachio, Espresso, or Butter Almond Ice Cream**

with your choice of Raspberry, Mango, or Butterscotch Topping

**Freshly Frozen, Nonfat German Chocolate or Cherry Vanilla Yogurt**

**Refreshing Bellini Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Gorgonzola    Aussi Jack    Port Salut    Brie    French Goat Cheese**

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