



Dinner

Thursday April 17, 2003

World Cruise 2003: Wonders of the South Pacific

World Voyage V: "The Great Pacific Crossing"

At Sea, en route to Lautoka, Fiji

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

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Crab Cake on Marinated Tomato Salad with Basil Oil

Roasted Butternut Squash Soup with Sunflower Seeds

Macadamia Nut and Wasabi Crusted Lamb Loin

Served with Balsamic Flavored Red Wine Sauce,
Stir Fried Vegetables, and Roasted Potatoes

California Citrus Soufflé Cake with Vanilla Sauce and Pistachio 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:

Garden Mixed Greens with Sprouts, Tomatoes, and Parmesan Shavings

Plain Grilled Lamb Loin

Served with Steamed Vegetables, Roasted Potatoes, and Natural Gravy

Hazelnut Ice Parfait with Sour Cherries

VEGETARIAN SELECTIONS

Fresh Tropical Fruit with Kiwi Wedges and Aged Sherry

Roasted Butternut Squash Soup with Sunflower Seeds

Crispy Polenta on Root Vegetables with Grilled Mushrooms,
Wilted Greens, and Balsamic Vinaigrette

Old Fashioned Pumpkin Pie à la Mode

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Leeuwin Estate Chardonnay, "Art Series," Margaret River 1999 – \$56.00
Racy and full-bodied; delicate aromas and flavors of green apple, pear, and pineapple; long citrus-smacking finish.

By the Glass: Stoneleigh Sauvignon Blanc, Marlborough, New Zealand 2002 – \$6.50
Light, bright, refreshing; with pear, apricot, and gooseberry character; very smooth finish.

RED WINE

By the Bottle: Penfolds Cabernet-Shiraz Bin 389, South Australia 1999 – \$38.00
Richly textured; unfolds pretty flavors of raspberry, blackberry, and cherry; generous supple finish.

By the Glass: Chateau Souverain Cabernet Sauvignon, Alexander Valley 1998 – \$7.00
Ripe and rich; plum, black cherry, and spice flavors; firm tannins and long lasting finish.

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Salad of Roasted Chicken Breast with Artichokes and Green Beans

Grilled Forest Mushrooms

Marinated in Olive-Herb Vinaigrette with Spring Greens and Goat Cheese Crouton

Fresh Tropical Fruit with Kiwi Wedges and Aged Sherry

SOUP AND SALAD

Beef Broth with Vermicelli Pasta

Chilled Green Pea Soup with Mint

Low-sodium soups are available upon request

Garden Mixed Greens with Sprouts, Tomatoes, and Parmesan Shavings

Pear, Endive, and Blue Cheese Salad with Pear Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Mango, Passion Fruit or **Low-Calorie Honey Dijon Vinaigrette**

PASTA SPECIAL

Linguine with Lemon Oil, Fresh Lobster, Garlic, Plum Tomatoes, and Basil

SALAD ENTRÉE

Smoked Salmon Cucumber Salad

Smoked Salmon on Spring Lettuce tossed with Creamy Dill Dressing,
Served with Homemade Croutons

MAIN FARES

Grilled Fresh Swordfish Steak

With California Vinaigrette, Served on Root Vegetables, with Roasted New Potatoes

Fricassée di Pollo alla Cacciatore

Braised Chicken in Tomato Sauce with Bell Peppers, Carrots, Celery, and
Mushrooms, Served with Creamy Polenta and Sautéed Spinach

Maple Glazed, Slow-Roasted Rack of Pork

Served on Garlic Mashed Potatoes with Carrots,
Fava Bean Stew, and Natural Gravy

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

Grilled Black Angus Filet Steak served with Creamy Polenta,

Gratinated Tomato, Sautéed Leaf Spinach, and Sauce Béarnaise

or **Plain Grilled Fresh Pacific Deep Sea Bass Fillet** served with Garlic Mashed
Potatoes, Steamed Vegetables, and Chive Beurre Blanc

SIDE ORDERS

Root Vegetables Broccoli Roses Fava Bean Stew

Garlic Mashed Potatoes Roasted New Potatoes

Linguine with Tomato Sauce

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



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Executive Pastry Chef **Harald Neufang**

SWEET FINALE

Chef's Suggestion: California Citrus Soufflé Cake

with Vanilla Sauce and Pistachio Ice Cream

Old Fashioned Pumpkin Pie à la Mode

Hazelnut Ice Parfait with Sour Cherries

Sugar-Free Vanilla Tart

Sugar-Free Orange Pudding

Homemade Cookies

Assortment of Fruit in Season

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Butter Almond, Cherry Vanilla, or Strawberry Cheesecake Ice Cream

With Your Choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Dutch Chocolate or Orange Yogurt

Refreshing Grapefruit-Campari Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Pepper Boursin Edam Dana Blue Double Brie Tête de Moin

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