



Dinner

Friday, April 18, 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:

Crisp Fried Shrimp Roll with Hot Mustard Plum Sauce

Kansas City Beef Soup

Old Fashioned Grilled Black Angus T-Bone Steak

With Garlic Herb Butter, Served with Roasted Vegetables
and Baked Potatoes with Sour Cream and Bacon

Pumpkin Layered Cheesecake with Fudge Sauce

ON THE LIGHTER SIDE

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

Chilled Fruit Cup with Banana Liqueur

Roasted Tom Turkey Breast

With Steamed Rice, Garden Vegetables, and Natural Jus

Refreshing Vodka Lime Sherbet

VEGETARIAN SELECTIONS

Homemade Vegetable Terrine with Tarragon Vinaigrette

Vegetable Broth with Corn Dumplings

Golden Fried Tofu Cakes

On Grilled Vegetables, Sautéed Greens, and Light Herb Sauce

Banana Walnut Mousse with Fresh Fruit and Crisp Filo

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Matanzas Creek Chardonnay Winery, Sonoma County 1998 – \$42.00

Particularly refined and balanced; green apple, pear, spice, light oak shadings; lingering flavors

By the Glass: Leeuwin Sauvignon Blanc "Art Series" Margaret River 2002 – \$7.00

Light, bright, and refreshing; pear, apricot, and gooseberry character with a very smooth finish.

RED WINE

By the Bottle: Chalone Vineyard Pinot Noir, Monterey County 2000 – \$48.00

Weaves together a range of tart blackberry and ripe cherry, plum, and raspberry flavors; turns elegant and polished; complex nuances that linger.

By the Glass: Murphy-Goode Estate Winery Cabernet Sauvignon,

Alexander Valley 2000 – \$6.50

Full-bodied; pleasant range of currant black cherry flavors that harmonize nicely on the graceful finish.

For our more extensive selection, please ask your Sommelier.



APPETIZERS

- Baked Potato filled** with Smoked Sturgeon with Caviar
- Homemade Vegetable Terrine** with Tarragon Vinaigrette
- Chilled Fruit Cup** with Banana Liqueur

SOUP AND SALAD

- Chicken Broth** with Mint, Coriander, and Lemongrass
- Chilled Tropical Passion Fruit Soup** with Low Fat Yogurt
- Low-sodium soups are available upon request
- Crisp Garden Greens** tossed with Bella Vista Dressing and Mango Chunks
- Marinated Tomato Salad** with Chopped Onions, Herbs, and Boston Lettuce Leaves
- Traditional favorite dressings available, plus today's specials:
Fat-Free Ranch or **Low Calorie Yogurt Cucumber Dill Dressing**

PASTA SPECIAL

- Tripolini Pasta**
Tossed with Fresh Clams, Capers, and Garlic Chips and Creamy Tomato Basil Sauce

SALAD ENTRÉE

- Lamb Salad**
Grilled Lamb Chops, Assorted Baby Greens with Marinated Tomato and Fennel,
Tossed with Feta Cheese and Sunflower Seeds

MAIN FARES

- Broiled Fresh Australian Barramundi Fillet**
Served on Horseradish Mashed Potatoes, Roasted Eggplants, and Chive Beurre Blanc
- Whole Roasted Tom Turkey**
With Orange-Sage Stuffing, Giblet Gravy, Cranberry Sauce,
Creamy Peas and Silver Onions, and Mashed Sweet Potatoes
- Osso Buco Cremolata**
Braised Veal Shanks in Garlic Herb Sauce,
Served with Grilled Polenta and Steamed Vegetables
- Upon your request, these **Traditional Main Fares** are also available:
Grilled Filet Steak with Garlic Herb Butter, Served with Roasted Vegetables
and Baked Potato with Sour Cream and Bacon
or
Apple Curry Flavored Chicken Breast,
Served with Steamed Rice, Sautéed Vegetables, and Natural Jus

SIDE ORDERS

- Roasted Vegetables** **Creamy Peas and Silver Onions**
- Mashed Sweet Potatoes** **Steamed Vegetables**
- Baked Potato with Sour Cream and Bacon**
- Tripolini Pasta 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:

Pumpkin Layered Cheesecake with Fudge Sauce

Chocolate and Caramel Macadamia Nut Tart with Vanilla Ice Cream

Banana Walnut Mousse with Fresh Fruit and Crisp Filo

Sugar-Free Pineapple Pudding

Sugar-Free Strawberry Passion Fruit Tart

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Refreshing Vodka Lime Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Strawberry Cheesecake, Rocky Road, or Espresso Chip Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Cookies 'n Cream or Butter Pecan Yogurt

Refreshing Vodka Lime Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Roquefort Tilsiter St. André Brie Fontina

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: Château Yquem, Sauternes, France (375ml.) 1993 – \$185.00

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