



Easter Dinner

Sunday, April 20, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage V: "The Great Pacific Crossing"
At Sea, en route to Honolulu, Hawaii
Maitre d'Hôtel **Leo Assmair**, Executive Chef **Markus Nufer**

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

- Caviar Napoleon** – Layers of Chopped Eggs, Onion, and Sevruga Caviar
 - Green Split Pea Soup** with Champagne and Whole Wheat Croutons
 - Whole Roasted Black Angus Beef Tenderloin** served with Pommes Berny, Steamed Garden Vegetables, and Creamy Morel Sauce
 - Apple Cinnamon Tart** with Caramel 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:

- Heart of Boston Lettuce**
With Chopped Tomatoes, Cucumbers, Onions, and Mushrooms
- Grilled Veal Medallions** on Light Herb Gravy, Served with Roasted Tomatoes, Green Asparagus, and Boiled Potatoes
- Nonfat Frozen Strawberry Yogurt**

VEGETARIAN SELECTIONS

- Fresh Artichokes** with Olive Herb Vinaigrette
- Chilled Cream of Mandarin**
- Vegetable Lasagne** with Chunky Tomato Basil Sauce
- Black Current Ice Parfait** on Exotic Fruit Ratatouille

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Puligny-Montrachet "Premier Cru Les Folatieres" Gerard Chavy Burgundy 1999 – \$74.00

Rich and creamy, with a core of nectarine, fig, citrus, and toasty oak; supported by firm lively acidity; finishing long and full.

By the Glass: Pouilly-Fuissé Louis Jadot Burgundy 2000

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

RED WINE


By the Bottle: Chateau Lynes Bages, Pauillac Bordeaux 1995 – \$125.00

Harmonious and beautifully structured; aromas of cassis, blackberries, plum, coffee, with a hint of licorice; Full-bodied and compacted, featuring very firm tannins and an incredibly long silky texture on the finish.

By the Glass: Le Cloitre du Chateau Prieure Lichine, Margaux Bordeaux – \$9.00

Richly textured, unfolds earthiness with pretty flavors of raspberry, blackberry, and a generous supple finish.

For our more extensive selection, please ask your Sommelier.





APPETIZERS

Rock Shrimp Cannelloni on Chunky Tomato Sauce

Fresh Artichokes with Olive Herb Vinaigrette

Exotic Fruit Cup with Grand Marnier

SOUPS AND SALADS

Chicken Consommé with Vegetable Diamonds and Truffles

Chilled Cream of Mandarin with Bacardi Lemon

Low-sodium soups are available upon request

Heart of Boston Lettuce Salad with Chopped Tomatoes, Cucumbers, Onions, and Mushrooms

Commander's Salad – Romaine Lettuce with Croutons, Hard Boiled Egg, Crisp Bacon, and Parmesan Cheese, Tossed in Tangy Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Yogurt Orange Mint or **Low-Calorie Tarragon Vinaigrette**

PASTA SPECIAL

Mezze Maniche a Candela with Calamari, Tomato Sauce, and Parsley

SALAD ENTRÉE

Tempura-Fried, Rare-Cooked Ahi Tuna Salad

On a Bed of Crisp Greens and Tomatoes, Sprinkled with Sesame Seeds, Tossed with Fat-Free Honey Dijon Mustard Vinaigrette

MAIN FARES

Broiled Fresh Orange Roughy

On Fresh Sautéed Spinach, Served with Potato Leek Gratin, Carrots, And Caviar Butter Sauce

Honey Glazed Easter Virginia Ham

Served with Garlic Mashed Potatoes, Sautéed Green Beans with Almonds, Pumpkin Balls, and Rosemary Gravy

Grilled Veal Medallions

With Herb Flavored Gravy, Egg Noodles, Roasted Tomatoes, and Green Asparagus

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

Grilled Sirloin Steak

Served with Potato Leek Gratin, Garden Vegetables, and Sauce Hollandaise
or

Grilled Salmon Fillet

On Sautéed Spinach, Served with Mashed Potatoes, Steamed Vegetables, And Lemon Butter

SIDE ORDERS


Fresh Garden Vegetables Sautéed Carrots Green Asparagus


Sautéed Green Beans Mashed Potatoes Potato Leek Gratin

Egg Noodles Steamed Rice

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.





Easter Dinner

Dessert

Sunday, April 20, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage V: "The Great Pacific Crossing"
At Sea, en route to Honolulu, Hawaii
Maitre d'Hôtel **Leo Assmair**, Executive Chef **Markus Nufer**
Executive Pastry Chef **Harald Neufang**

SWEET FINALE

Chef's Suggestion:

Apple Cinnamon Tart with Caramel Sauce and Vanilla Ice Cream

Milk Chocolate Cheesecake with Chocolate Glaze

Black Current Ice Parfait on Exotic Fruit Ratatouille

Sugar-Free Vanilla Cinnamon Mousse Cake

Sugar-Free Rhubarb Compôte with Diet Ice Cream

Petit Fours and Chocolate Truffles

Assortment of Fruit in Season

On the Lighter Side:

Freshly Frozen, Nonfat Strawberry Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Pistachio, Butter Almond, or Rocky Road Ice Cream

With Your Choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Chocolate or Strawberry Yogurt

Refreshing Berry Bellini Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Pepper Boursin Gouda Blue Stilton Brie Münster

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: Bonny Doon, "Vin de Glacière" California 1999 - \$5.50

