



Dinner

Monday, April 21(a), 2003

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:

Chilled Seafood Cocktail with Fruits and Sauce Calypso

Light Creamy Red Onion Soup with Ginger

Baked Fresh Blue Nois Fillet in Parmesan Herb Crust,
Served with Lemon Beurre Blanc, Sautéed Vegetables, and Parsley Potatoes

White Chocolate Truffle Cake with Strawberry 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:

Spring Lettuce with Lollo Rosso, Red Oak, and Marinated Palm Hearts

Roasted Emu

With Steamed Vegetables, Parsley Potatoes, and Natural Gravy

Freshly Frozen Cookies 'n Cream Yogurt

VEGETARIAN SELECTIONS

Assorted Fresh Fruit Cup Flavored with Lemon Bacardi

Vegetable Consommé with Cheese Profiteroles

Grilled Eggplant Zucchini Tower with Mozzarella Cheese

Served with Tomato Sauce, Boiled Potatoes, and Broccoli Roses

Chocolate Brownie Ice Parfait with Brandy Cherries

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Chardonnay Chateau Montelena Winery, Napa Valley 1999 – \$36.00
Particularly refined and balanced; green apple, pear, spice, and light oak shading; flavors that linger elegantly.

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

RED WINE

By the Bottle: Cabernet Sauvignon Pine Ridge, Napa Valley 1998 – \$38.00
Full-bodied with a pleasant range of currant and black cherry flavors that harmonize nicely on the graceful finish.

By the Glass: Red Zinfandel "Liars Dice" Murphy-Goode Estate Winery, Sonoma County 2000 – \$6.00

Big jammy fruit in a deep lush texture, with a hint of spice in the end.
For our more extensive selection, please ask your Sommelier.



APPETIZERS

Marinated Tasmanian Salmon Fillet with Avocado Fan and Caviar Sour Cream
Sweetbread Roses on Crunchy Garden Greens with Sherry-Walnut Vinaigrette
Assorted Fresh Fruit Cup Flavored with Lemon Bacardi

SOUP AND SALAD

Consommé Double with Cheese Profiteroles

Chilled Yogurt Peanut Butter Soup

Low-sodium soups are available upon request

Spring Lettuce with Lollo Rosso, Red Oak Leaf, and Marinated Palm Hearts

Romaine Lettuce tossed in Creamy Garlic Dressing with
Croutons and Parmesan Shavings

Traditional favorite dressings available, plus today's specials:

Fat-Free Russian and Thousand Island or **Low Calorie Raspberry Vinaigrette**

PASTA SPECIAL

Angel Hair

Italian Pasta with Tomato Sauce, Red and Green Bell Pepper Julienne, Anchovies,
Capers, Parsley, Garlic, and Olives

SALAD ENTRÉE

Roasted Marinated Chicken Breast Salad

Sliced Chicken Breast on a Bed of Crisp Greens, Tomatoes, Asparagus,
Celery, Mango Bits, Boiled Egg, and Creamy Vinaigrette

MAIN FARES

Roasted Australian Emu

Served on Homemade Pasta Sheet and Creamed Leek, Cherry Tomatoes, with
Creamy Juniper Rosemary Sauce

Herb Flavored Roasted Baby Veal Shank

Served with Shallot Mashed Potatoes, Roasted Fennel,
Turnips, and Natural Gravy

Seafood Risotto

Italian Rice Dish with Tomato, Herbs, Lobster, Scallops, Prawns and Fresh Fish,
Garnished with Asparagus Tips and Parmesan Shavings

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

Grilled Filet Steak

With Shallot Mashed Potatoes, Served with Sautéed Spinach and Pepper Hollandaise
or

Grilled Tasmanian Salmon Steak

Served with Chive Potatoes, Sautéed Vegetables, and Chervil Beurre Blanc

SIDE ORDERS

Garden Vegetables Broccoli Roses Risotto Parsley Potatoes
Steamed Rice Spaghetti 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:

White Chocolate Truffle Cake with Strawberry Sauce

Rum Scented Almond Tart with Rocky Road Ice Cream

Chocolate Brownie Ice Parfait with Brandy Cherries

Sugar-Free Coconut Custard

Sugar-Free Apricot Jalousie with Diet Ice Cream

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Freshly Frozen, Nonfat Cookies 'n Cream Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Butter Pecan, Macadamia Nut, or Double Fudge Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Cherry Vanilla or Cookies 'n Cream Yogurt

Refreshing Figs Cassis Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Saint Pauline Goat Brie Swiss Emmentaler

Tête de Moin Gorgonzola

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 Rieussec, Sauternes, France 1990 – \$95.00

By the Glass: Kracher "Cuvée Crystal Cruises,"

Trockenbeerenauslese, Austria 1998 – \$12.00