

Guest Chef's Dinner

Monday, April 21(b), 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**



Crystal Wine & Food Festival

SPECIAL GUEST CHEF MENU FEATURING THE CUISINE OF SERGE DANSEREAU

Proprietor of The Bathers', Sydney, Australia

APPETIZERS

Crab and Asian Mushroom Salad
With Cucumbers and Yellow Noodles

Suggested Wine Pairing:

Chardonnay Rosemount "Show Reserve" Hunter Valley, Australia 2000
Ripe in style, lots of character, with oak and fruit flavors.
By the glass \$7.00

Goat Cheese and Potato Cappelletto
With Artichoke, Roasted Asparagus, and Sage Butter

Suggested Wine Pairing:

Sauvignon Blanc/Semillion Leeuwin Estate Margaret River, Australia 2002
Refreshing fruit, light and fresh, with a flowery smooth finish.
By the glass \$6.00

MAIN FARES

Slow-Cooked Lamb Loin
With Confit Capsicum Sweet Onion Pomme Anna

Suggested Wine Pairing:

Cabernet Sauvignon Chateau Souverain Alexander Valley, California 1999
Full-bodied cocoa bean, black currant and blackberry flavors; long
powerful finish held together by pounding tannins.
By the glass \$7.00

or

Broiled Fresh Red Snapper Fillet
With Ginger Cremolata, Rice Flour Noodles, and Citrus Essence

Suggested Wine Pairing:

Sauvignon Blanc Stoneleigh Marlborough, New Zealand 2002
Kiwi and tropical fruit, good acidity, light, crisp, and very refreshing
By the glass \$6.50

In addition to Guest Chef **Serge Dansereau's** special menu items, we offer these choices from the main galley:

APPETIZERS

Beef Tartare with Silver Onions and Gherkins, Served with Sourdough Toast
Tropical Fruit Cocktail topped with Yogurt Kahlua Topping

SOUP AND SALAD

Asparagus and Pea Soup with Parmesan Cheese

Beef Consommé with Herb Royal

Chilled Pear and Roquefort Soup with Caramelized Pears

Low-sodium soups are available upon request

Boston Lettuce Leaves with Grilled Eggplants, Chopped Egg, and Russian Dressing

Traditional Caesar Salad tossed with Romaine Lettuce, Topped with Croutons and Parmesan Cheese

Traditional favorite dressings available, plus today's specials:

Fat-Free Tarragon Vinaigrette or **Low Calorie Honey Dijon Dressing**

PASTA SPECIAL

Ziti Tagliatelle in Light Cream Sauce

with Assorted Mushrooms and Tomato Confit, Topped with Sautéed Scallops

SALAD ENTRÉE

Créole Chicken Salad

Grilled Pineapple, Tomatoes, Bell Peppers, and Mixed Greens, Tossed in Mango Passion Fruit Vinaigrette, Topped with Creole Spiced Chicken Breast

MAIN FARES

Grilled Black Angus Sirloin Steak served with Broccoli Roses, Green Asparagus, Baked Potato with Bacon Bits, and Béarnaise Sauce

Asparagus and Brie Stuffed Chicken Breast served with Shallot Mashed Potatoes and Cauliflower Roses, Carrot Sticks, and Red Wine Reduction

Upon your request, this **Traditional Main Fare** is also available:

Grilled Salmon Steak with Creamy Spinach, Parsley Potatoes, And Light Cream Sauce

ON THE LIGHTER SIDE

Crystal Cruises offers these special selections, low in cholesterol, fat, and sodium:

Beef Consommé with Leek and Tomato

Grilled Chicken Breast served with Broccoli Roses, Asparagus, Steamed Rice, and Natural Gravy

VEGETARIAN SELECTIONS

Buffalo Mozzarella on a Couscous Tower with Lemon and Parsley

Asparagus and Pea Soup with Parmesan Cheese

Garden Vegetables and Mushrooms, Sautéed in Olive Oil and Garlic, Served with Soft Polenta and Tomato Confit

SIDE ORDERS

Steamed Vegetables **Creamy Spinach**

Mashed Potatoes **Steamed Rice** **Ziti Tagliatelle**

Spaghetti with Tomato Sauce **Soft Polenta**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.

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Dessert

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Executive Pastry Chef **Harald Neufang**

DESSERT SELECTION BY
GUEST CHEF SERGE DANSEREAU

Gingered Pineapple Tart
with Pineapple Custard and Coconut Ice Cream Terrine

SWEET FINALE

Mocha Panna with Caramel Sauce
Passion Fruit Cream with Berries
Sugar Free: Lemon Wheel
Sugar Free: Chocolate Tart
Homemade Cookies
Assortment of Fruit in Season
On the Lighter Side:
Strawberry Portwine Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Rocky Road, Mocha Almond, or Cherry Vanilla Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping
Freshly Frozen, Nonfat Banana or Chocolate Yogurt
Refreshing Strawberry Portwine Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Edam Brie Forties Blue Port Salut
Boursin Garlic White Cheddar
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 Zweigelt, Nr. 5,
Troockenbeerenauslese Rosé (375ml.) 1996 - \$68.00
By the Glass: Bonny Doon Muscat "Vin de Glacière,"
California 1999 - \$5.50