

# French Dinner

Wednesday, April 23, 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  
Maître d'Hôtel **Leo Assmair**, Executive Chef **Markus Nufer**

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## CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

**Escargots Bourguignons** – Burgundy Snails in Garlic Herb Butter

**French Onion Soup**

**Pink Roasted Rack of Lamb**

In Garlic Herb Crust with Mint Flavored Natural Jus,  
Ratatouille Niçoise, Sautéed Green Beans, and Gratinated Potatoes

**Soufflé Grand Marnier** with Sauce Negresco

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## ON THE LIGHTER SIDE

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

**Citrus Fruit** in an Orange Basket, Perfumed with Crème de Cassis

**Grilled Farmland Chicken Breast**

Served with Steamed Asparagus, Cauliflower, and Natural Jus

**Nonfat Frozen Cappuccino Yogurt**

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## VEGETARIAN SELECTIONS

**Vegetable Salad Niçoise**

**Vichyssoise** with Bell Pepper Mousse

**Vegetable Stuffed Ravioli** on Sautéed Spinach in a Light Sage Sauce

**Glace aux Framboises** – Raspberry Ice Parfait

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## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Corton-Charlemagne Grand Cru Louis Latour,  
Burgundy France 1998

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

**By the Glass:** Pouilly-Fuisse Louis Jadot Burgundy, France 2000

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

### RED WINE

**By the Bottle:** Chateau Bourgneuf, Pomerol Bordeaux, France 1996 – \$58.00

Full-bodied and compacted flavors of cassis, blackberries, and plum; featuring very firm tannins and an incredibly long silky texture on a harmonious finish.

**By the Glass:** Chateau Coufran Haut-Medoc Bordeaux 1999

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

For our more extensive selection, please ask your Sommelier.



## APPETIZERS

**Lobster Salad Américaine**, Served with Light Creamy Crayfish Dressing

**Crackling Salad** with Smoked Duck Breast, Tossed in French Dressing

**Citrus Fruit** in an Orange Basket, Perfumed with Crème de Cassis

## SOUP AND SALAD

**Beef Consommé** with Foie Gras Profiteroles

**Vichyssoise** with Bell Pepper Mousse

Low sodium soups are available upon request

**Panache of Mixed Greens Salad**

With Radicchio, Chopped Egg, and Dijon Mustard Dressing

**Vegetable Salad Niçoise**

Green Beans, Tomato, Onions, Boiled Potato,

Black and Green Olives, and Red and Green Bell Peppers

Traditional favorite dressings available, plus today's specials:

**Fat-Free Red Wine** and **Low Calorie Raspberry Vinaigrette Dressing**

## PASTA SPECIAL

**Taglierini Pasta**

Tossed with Creamy Tomato Sauce, Fresh Basil, Mushrooms, and Baby Veal Chop

## SALAD ENTRÉE

**Scallops Salad**

Pan-Fried Sea Scallops on a Bed of Mixed Greens, Grilled Eggplant,

Zucchini, Tomatoes, and Mushrooms, Served with Lemon-Herb Dressing

## MAIN FARES

**Broiled Fillet of John Dory**

On Grilled Potatoes, Served with Saffron Garlic Sauce,  
and Sautéed Vegetables

**Coq au Vin**

Braised Chicken in a Burgundy Wine Sauce,  
Garnished with Glazed Silver Onions, Mushrooms, and Bread Croutons,  
Served in a Nest of Buttered Fettucine and Broccoli Roses

**Délice de Veal à la Mama**

Veal Cordon Bleu with Mashed Potatoes, Sautéed Mushrooms,  
and Carrot Wedges

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

**Grilled Black Angus Sirloin Steak** served with Ratatouille, Haricots Verts,  
Gratin Potatoes, and Garlic-Herb Butter

or

**Plain Grilled Blue Noise**

Served with Sautéed Spinach, Red Skin Potatoes,  
and Lemon Caper Beurre Blanc

## SIDE ORDERS

**Assorted Vegetables**      **Ratatouille Niçoise**

**Red Skin Potatoes**      **Gratinated Potatoes**

**Steamed White Rice**      **Sautéed Spinach**

**Taglierini Pasta with Tomato Sauce**

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

### SWEET FINALE

#### Chef's Suggestion:

**Soufflé Grand Marnier** with Sauce Negresco

**French Apple Tart** with Vanilla Ice Cream

**Glace aux Framboises** – Raspberry Ice Parfait

**Sugar-Free Spicy Apple Sauce Custard**

**Sugar-Free Vanilla Profiteroles** with Diet Chocolate Sauce

**Assortment of Fruit in Season**

**Petits Fours** and **Chocolate Truffles**

#### On the Lighter Side:

**Nonfat Frozen Cappuccino Yogurt**

### ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Pistachio, Cherry Vanilla, or Butter Almond Ice Cream**  
with your choice of Chocolate, Strawberry, or Butterscotch Sauce

**Nonfat, Freshly Frozen Strawberry or Cappuccino Yogurt**

**Refreshing Beaujolais-Kir Sherbet**

### SELECTIONS FROM THE CHEESE TROLLEY

**Brie Brillant Savarin Pepper Boursin Roquefort 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:** Château d'Yquem (375ml.) Sauternes, France 1993 – \$185.00

**By the Glass:** Kracher, Cuvée Crystal Cruises,  
Troockenbeerenauslese, Austria 1998 – \$12.00

