



# Dinner

Thursday, April 24, 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**

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## CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

**Chilled Crab Meat with Greens and Avocado Wedge,**  
Sprinkled with Cilantro Lemon Vinaigrette

**Bergen's Fiske Soup**

**Chef Markus' Childhood Favorite Wiener Schnitzel**

Breaded Veal Cutlet, Deep-Fried in Clarified Butter,  
Served with Traditional Garnish, Garden Green Peas, Carrots, and Parsley

**Georgia Pecan Cheesecake** à la Mode

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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:

**Fresh Plum and Mandarin Cup with Fresh Strawberries**

**Broiled Fresh Pacific King Snapper**

Served on Garlic Roasted Tomatoes, with Grilled Zucchini, Steamed Rice, and  
Lemon Caper Confit

**Nonfat Cookies 'n Cream Frozen Yogurt**

## VEGETARIAN SELECTIONS

**Roasted Eggplant Terrine** with Marinated Young Garden Greens

**Chilled Sweet Corn Soup** with Cilantro

**Mushroom Ragout**

Served on Creamy Grits with Yellow Pear Tomatoes with Pesto

**Vanilla Cognac Profiteroles** with Raspberry Sauce

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Chardonnay Ferrari-Carano Winery, Alexander Valley 2000 – \$32.00  
Deep, ripe, rich, and concentrated; layers of pear, apple, and melon; finishes with a burst of fruit.

**By the Glass:** Sauvignon Blanc Stoneleigh Marlborough, New Zealand – \$6.50  
Crisp and fragrant; flavors of apple, passionfruit, and gooseberry; impressive finish.

### RED WINE

**By the Bottle:** Cabernet Sauvignon Chateau Souverain, Alexander Valley 1999 – \$28.00  
Full-bodied with a pleasant range of currant and black cherry flavors that harmonize nicely on the long lasting finish.

**By the Glass:** Pinot Noir Acacia Winery Carneros 2001 – \$8.00  
Ruby red with an aroma of raspberries; light and fresh on the palate.  
For our more extensive selection, please ask your Sommelier.



## APPETIZERS

**Salad of Roasted Chicken Breast with Grilled Radicchio, Mushrooms, and Black Olives**, Tossed with Balsamic Vinaigrette

**Roasted Eggplant Terrine** with Marinated Young Garden Greens

**Fresh Plum and Mandarin Cup with Fresh Strawberries**

## SOUP AND SALAD

**Beef Consommé** with Cheese Ravioli

**Chilled Sweet Corn Soup** with Chili Crab Salsa

Low-sodium soups are available upon request

**Heart of Butter Lettuce** with Marinated Tomatoes and Fried Onion Rings

**Marinated Assorted Bean Salad** on Red Leaf

Traditional favorite dressings available, plus today's specials:

**Fat-Free Thousand Island Dressing** or **Low-Calorie Lemon Basil Vinaigrette**

## PASTA SPECIAL

**Pappardelle al Pesto**

With Olive Oil, Basil, Pine Nuts, Garlic, and Parmesan Cheese

## SALAD ENTRÉE

**Ensalada Camarón**

Grilled Marinated Shrimp on Eggplant, Bell Pepper, and Tomato Salad,  
Topped with Crisp Tortilla Julienne and Palm Hearts

## MAIN FARES

**Grilled Fresh King Snapper Fillet**

Accompanied by Tomato Lobster Vinaigrette, Pine Nut Risotto, Grilled Zucchini,  
and Garlic Roasted Tomatoes

**Grilled Jumbo Prawns**

Served on Angel Hair Pasta with Green Asparagus, Light Creamy Herb Sauce,  
And Tomato Confit

**Black Angus Grilled Rib Eye Steak**

Served with Cauliflower Roses Polish, Eggplant Crouton, and Baked Potato with  
Sour Cream, Chives, and Bacon Bits

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

**Grilled Black Angus Filet Steak**

Served with Sautéed Mushrooms, Green Asparagus, Baked Potato, and  
Hollandaise Sauce

or

**Plain Grilled Chicken Breast**

On Mashed Potatoes, Served with Steamed Vegetables, and Natural Gravy

## SIDE ORDERS

**Green Peas    Steamed Vegetables    Cauliflower**

**Pine Nut Risotto    Steamed Rice    Mashed Potatoes**

**Pappardelle with Tomato Sauce**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



# Dessert

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Executive Pastry Chef **Harald Neufang**

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## SWEET FINALE

**Chef's Suggestion:**  
**Georgia Pecan Cheesecake** à la Mode  
**Vanilla Cognac Profiteroles** with Raspberry Sauce  
**Macaroon Tart** with Fresh Fruit Mango Vanilla Sauce  
**Sugar-Free Chocolate Custard**  
**Sugar-Free Sour Cherry Cream Cheese Strudel**  
**Homemade Cookies**  
**Assortment of Fruit in Season**  
**On the Lighter Side:**  
**Nonfat Cookies 'n Cream Frozen Yogurt**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Rocky Road, Cinnamon, or Strawberry Cheesecake Ice Cream**  
with your choice of Raspberry, Mango, or Butterscotch Topping  
**Freshly Frozen, Nonfat Cookies 'n Cream or Peach Yogurt**  
**Refreshing Lychee Nut Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Edam Brie Mugetto Gorgonzola Provolone**  
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 "Grand Cuvée"  
Nr. 12 Trockenbeerenauslese, Austria (375ml.) 1995 - \$88.00  
**By the Glass:** Kracher Cuvée Eiswein, Austria 1999 - \$8.00