



# Hawaiian Dinner

Saturday, April 26, 2003

World Cruise 2003: Wonders of the Southern Seas

World Voyage V: "The Great Pacific Crossing"

At Sea, en route to Lahaina, 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:

**Fresh Pacific Seared Tuna Medallions** with Lomi Tomatoes and Creamy Wasabi Soy Sauce

**Potato Soup** with Mushrooms and Truffle Oil

**Fresh Hawaiian Ginger Crusted Onaga** served on Corn Shiitake Mushroom Ragout with Jasmine Rice and Miso Sesame Vinaigrette

**Kona Coffee Cheesecake** with Lilikoi Sabayon

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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:

**Roasted Big Island Garlic Consommé** with Macadamia Nuts and Vegetable Pearls

**Broiled Fresh Hawaiian Onaga Fillet** served on Grilled Vegetables with Steamed Potatoes and Tomato Confit

**Hawaiian Pineapple Mint Sherbet**

## VEGETARIAN SELECTIONS

**Waimanola Warm Goat Cheese Salad** with Toasted Pistachios and Pesto Vinaigrette

**Potato Soup** with Mushrooms and Truffle Oil

**Golden Fried Mozzarella Cheese** on Sautéed Spinach, Served with Grilled Tomatoes, Roasted Potatoes, Parmesan Cheese, and a Light Basil Sauce

**Haupia Profiteroles** with Forest Berry Sauce

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Sauvignon Blanc, Neumeister Steiermark, Austria 2001 – \$32.00

Flinty with notes of grapefruit and gooseberry; light and fresh on the palate.

**By the Glass:** Pinot Grigio Santa Margherita, Valdadige, Italy 2001 – \$7.00

Refreshing fruit; light and fresh; flowery smooth finish.

### RED WINE

**By the Bottle:** Merlot Cuvaision Winery, Napa Valley 2000 – \$40.00

Dense with flavors of ripe dark fruit, plums, and a hint of chocolate; full and rich in taste.

**By the Glass:** Cabernet Sauvignon Murphy-Goode Estate Winery, Alexander Valley 2000 – \$6.50

Ripe and rich; plum, black cherry, and spice flavors; firm tannins and a long last finish.

For our more extensive selection, please ask your Sommelier.



## APPETIZERS

**Waimanola Warm Goat Cheese Salad** with Toasted Pistachios and Pesto Vinaigrette

**Hickory Smoked Chicken Breast** with Apple Celery Salad

**Chilled Hawaiian Pineapple Boat** with Tropical Fruits

## SOUP AND SALAD

**Roasted Big Island Garlic Consommé** with Macadamia Nuts and Vegetable Pearls

**Chilled Pineapple Yogurt Soup** with Rum

Low-sodium soups are available upon request

**Selection of Garden Spring Leaf Salad** with Cucumbers, Plum Tomatoes, Belgian Endive, and Deep Fried Cheese Balls, Served with Sherry Walnut Dressing

**Hawaiian Style Caesar Salad** in Crisp Parmesan Cup and Topped with Kahlua Pig, Garlic Croutons, and Parmesan Cheese

Traditional favorite dressings available, plus today's specials:

**Fat-Free Roasted Garlic** or **Low Calorie Orange Mint Yogurt Dressing**

## PASTA SPECIAL

**Penne Rigate** with Osso Buco Sauce, Vegetables, and Parmesan Cheese

## SALAD ENTRÉE

**Kona Lobster Salad** – Broiled Kona Lobster Tail Medallions on a Bed of Summer Greens with Grilled Tomato, Roasted Bell Peppers, Oyster Mushrooms, and Red Oak Lettuce with Balsamic Dressing, Topped with Big Island Sprouts

## MAIN FARES

### **Piccata Milanese**

Veal Scaloppine Dipped in Egg and Parmesan Cheese, Sautéed in Clarified Butter, Served with Spaghetti, Tomato Basil Sauce, and Steamed Green Peas

### **Crisp Lemon Herb Marinated Rotisserie Chicken**

Served with Natural Gravy, Cranberry Relish, Roasted Shallots, Oven Roasted Potatoes, and Assorted Sautéed Vegetables.

### **Grilled Rib Eye Steak**

Served with Bacon Potato Hash, Sautéed Green Beans, Grilled Tomato, and Red Wine Sauce or Sauce Hollandaise

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

**Grilled Black Angus Filet Steak** Served with Young Vegetables, Hollandaise Sauce, and Baked Potato with Sour Cream and Chives

or

**Grilled Salmon Fillet** served with Assorted Sautéed Vegetables, Mushroom Rice Pilaf and Lemon Beurre Blanc

## SIDE ORDERS

**Broccoli Roses    Steamed Vegetables    Grilled Vegetables**  
**Steamed Rice    Penne Rigate with Tomato-Basil 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:**

**Kona Coffee Cheesecake** with Lilikoi Sabayon

**Hawaiian Vintage Chocolate Fudge Sheba** with Raspberry Sauce

**Haupia Profiteroles** with Forest Berry Sauce

**Sugar-Free Orange Timbale**

**Sugar-Free Baked Pear** in Puff Pastry

**Homemade Cookies**

**On the Lighter Side: Hawaiian Pineapple-Mint Sherbet**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Mocha Almond, Rocky Road, or Strawberry Cheesecake Ice Cream**

With Your Choice of Assorted Toppings

**Freshly Frozen, Nonfat Cookies 'n' Cream** or **Banana Yogurt**

**Refreshing Hawaiian Pineapple-Mint Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Brie Swiss Emmentaler Dana Blue Saint Paulin Goat Cheese**

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:** Bonny Doon Muscat "Vin de Glacière,"

California 1999 – \$5.50