

The Royal Feast

All ye Lords and Ladies of the Realm are Welcome to Partake in This Sumptuous Feast of Royal Delectables. Prepared for Your own Special Enjoyment

SUNDAY, APRIL 27, 2003

WORLD VOYAGE V: "THE GREAT PACIFIC CROSSING"
AT SEA, EN ROUTE TO LOS ANGELES, CALIFORNIA

Maître d'Hôtel Leo Assmair *Executive Chef* Markus Nufer

✧ Chef's Suggestions ✧

Chef Markus Nufer has selected these dishes for this evening:

CHILLED MELON WITH MEAD

Seasonal Melon Perfumed with the King's Fermented Honey Wine

CHESTNUT SOUP WITH BACON CRISPS

Hearty Peasant-Style Soup Laden with Vegetables, Ham, and Chestnuts

DOVER SOLE À L'ORANGE

Pan-Fried Dover Sole with Bitter Orange Sauce

Accompanied by Saffron Asparagus, and New Potatoes

WITCHES PYRE FLAMBÉ

Layered Apple Brioche Pudding Topped with Meringue Flambé and Crisp Caramelized Apples, Served with Vanilla Sauce

✧ For Our Vegetarians ✧

MARCO POLO'S CHILLED MELON SOUP

Light Creamy Soup Infused with Lemon Grass and Exotic Spices

TOURTE TAILLEVENT

A Classic Spinach Pie Enhanced with Sautéed Apples, Pine Nuts, and Dried Grapes Seasoned with Cinnamon and Nutmeg, and Baked with a Light Béchamel Sauce

PITHIVIER

Very Special Puff Pastry Tart, Filled with Almond Cream and Served with Vanilla Ice Cream

✧ Salad Entree ✧

SALAD OF GRILLED CHICKEN BREAST

*On a Bouquet of Lettuce, Surrounded by Sliced Tropical Fruit,
Served with Mustard-Shallot Vinaigrette*

✧ Cellar Master Selections ✧

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; lingers elegantly.

By the Glass: Leeuwin Sauvignon Blanc "Art Series" Margaret River 2002 – \$7.00
Light, bright, and refreshing; pear, apricot, and gooseberry character; very smooth finish.

RED WINE

By the Bottle: Merlot Robert Mondavi Winery, Napa Valley 1999 – \$32.00
Dense with flavors of ripe dark fruit, plum, and a hint of chocolate; full and rich taste.

By the Glass: Chianti Classico Riserva Villa Antinori, Tuscany 1999 – \$6.50
Medium body; unfolds earthiness with pretty flavors of raspberry and blackberry; gentle finish.
For our more extensive selection, please ask your Sommelier.



✧ Ménage de Pain ✧

PARSLEY BREAD CINNAMON RAISIN BREAD
WHITE SOURDOUGH BREAD SAFFRON BREAD

✧ Hors d'Oeuvres ✧

ROYAL TREASURE WITH CAVIAR PEARLS
Savory Chive Pancakes with Royal Crème Fraîche and Malossol Caviar

MILLE FEUILLE OF DUCK FOIE GRAS AND GALVINE APPLES EN GELÉE
Terrine of Foie Gras with Glacéed Galvine Apples in Port Wine Gelée

SALMON AND SMOKED STURGEON EN CROÛTE
Layered Salmon and Smoked Sturgeon Baked in Golden Puff Pastry with Tarragon Sauce

✧ Potages ✧

ELIZABETHAN SOUP
The Queen's Chicken Soup de Santé with Fresh Garden Herbs

MARCO POLO'S CHILLED MELON SOUP
Light Creamy Soup Infused with Lemongrass and Exotic Spices
Low sodium soups are available upon request

✧ Salade ✧

SALADE DU CHEVALIER D'ALBIGNAC
A Salad of Spring Green Lettuce, Tossed with Mustard-Shallot Vinaigrette

✧ Sorbet ✧

MALVASIA NERA SORBET
Fragrant Greek Red Wine Sherbet

✧ Main Fares ✧

COQ EN PÂTE
Roasted Capon with Bread Crust and Dried Fruit Stuffing
Served on a Bed of Rieslingkraut with Glazed Grapes and Verjus Sauce

FILET OF BOEUF "HOCHEPOT"
Roasted Beef Tenderloin with a Mélange of Braised Short Ribs
Served with an Array of Vegetables, Burgundy Sauce, and Château Potatoes

CÔTE DE VEAU FORESTIÈRE
Roasted Veal Chop with Sautéed Mushrooms, Braised Vegetables,
Served with Raisin Gnocchi, and Rosemary Jus

Upon your request, these Traditional Main Fares are also available:
Grilled Sirloin Steak Served with Sautéed Mushrooms, Braised Vegetables, and Raisin Gnocchi
or Plain Grilled Fresh Pacific Salmon Served with Parsley Potatoes,
Garden Vegetable Wedges, and Dill Hollandaise

✧ On the Lighter Side ✧

Crystal Cruises offers these dishes, lighter in cholesterol, fat, and sodium:
SALADE DU CHEVALIER D'ALBIGNAC
A of Salad of Spring Green Lettuce, Served with Mustard Shallot Vinaigrette

SKINLESS ROASTED CAPON
Served with Steamed Vegetables, Boiled Potatoes, and a Bed of Riesling Kraut

✧ Side Dishes ✧

GARDEN VEGETABLE WEDGES GLAZED CARROTS RIESLINGKRAUT
ARRAY OF VEGETABLES NEW POTATOES RAISIN GNOCCHI



The Royal Feast Finale

SUNDAY, APRIL 27, 2003

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AT SEA, EN ROUTE TO LOS ANGELES, CALIFORNIA

Maitre d'Hôtel **Leo Assmair** *Executive Chef* **Markus Nufer**

Executive Pastry Chef **Harald Neufang**

✧ Royal Desserts ✧

WITCHES PYRE FLAMBÉ

*Layered Apple Brioche Pudding Topped with Meringue Flambé and
Crisp Caramelized Apples, Served with Vanilla Sauce*

PITHIVIER

Very Special Puff Pastry Tart, Filled with Almond Cream and Served with Vanilla Ice Cream

CHOCOLATE VACHRINE

*Layered Meringue and Chocolate Ice Cake with Candied Fruit
Served with Dried Fruit Compôte*

On the Lighter Side:

SUGAR-FREE POACHED PEAR IN SPICED RED WINE SYRUP

Served with Sugar-Free Vanilla Ice Cream

✧ Sorbet ✧

MALVASIA NERA SORBET

Fragrant Greek Red Wine Sorbet

✧ Ice Cream • Frozen Yogurt • Sorbet ✧

VANILLA, STRAWBERRY, RUM RAISIN,
OR CHOCOLATE ICE CREAM

With Your Choice of Raspberry, Mango, or Butterscotch Topping

FRESHLY FROZEN, NONFAT BUTTER PECAN OR GERMAN CHOCOLATE YOGURT
BON BONS AND PRALINES

✧ Fromages ✧

GRUYÈRE STILTON BOURSIN PEPPER
FRENCH GOAT CHEESE MÜNSTER

Served with Crackers and Biscuits

✧ Beverages ✧

FRESHLY BREWED COFFEE DECAFFEINATED COFFEE CAFÉ LATTE
CAPPUCCINO ESPRESSO SELECTION OF INTERNATIONAL TEAS

✧ Head Sommelier Selections ✧

DESSERT WINES

By the Bottle: *Château d'Yquem (375ml.), Sauternes France 1993* – \$185.00

By the Glass: *Kracher Eiswein, Austria 1999* – \$8.00

