



Dinner

Monday, April 28, 2003

World Cruise 2003: Wonders of the Southern Seas

World Voyage V: "The Great Pacific Crossing"

At Sea, en route to Los Angeles, California

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

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Kahlua Pork Spring Rolls with Red Thai Curry Sauce

Tomato Bisque with Bombay Gin and Fresh Herbs

Broiled Fresh Pacific Halibut

Served with Wilted Greens, Roasted Potatoes, and Asian Truffle Sauce

Hawaiian Chocolate Macadamia Nut Tart with Double Caramel Ice Cream

ON THE LIGHTER SIDE

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

Halibut and Salmon Carpaccio with Summer Greens and Vegetables

Pan-Fried Fresh Pacific Halibut Fillet

On Grilled Asparagus, Served with Oven-Baked Potato and Bell Pepper Coulis

Sugar-Free Apple Turnover à la Mode

VEGETARIAN SELECTIONS

Tossed Garden Greens with Artichokes and Eggplant Chips,
Sprinkled with Truffle Vinaigrette

Vegetable Consommé with Spinach Célestine

Stir-Fried Vegetables with Grilled Tofu and Crisp Egg Noodles

Lemon Ice Parfait with Fudge Sauce

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Chardonnay, "Art Series" Leeuwin, Margaret River 1999 – \$56.00
Racy and full-bodied; offers delicate aromas and flavors of green apple, pear, pineapple; long citrus-smacking finish.

By the Glass: Fumé Blanc, Ferrari-Carano Winery, Sonoma County 2001 – \$5.50
Light, bright, and refreshing; green apple, pear, apricot character; light oak shading with a long finish.

RED WINE

By the Bottle: Cabernet Sauvignon, Chimney Rock Winery, Napa Valley 1999 – \$52.00
Full-bodied; cocoa bean, black currant, and blackberry flavors; long powerful finish held together by pounding tannins.

By the Glass: Merlot, Robert Mondavi Winery; Napa Valley 1999 – \$8.00
Dense with flavors of ripe dark fruit, plum, and a hint of chocolate; full and rich taste.
For our more extensive selection, please ask your Sommelier.



APPETIZERS

Tossed Garden Greens with Artichokes, Parma Ham, and Eggplant Chips, Sprinkled with Truffle Vinaigrette

Halibut and Salmon Carpaccio with Summer Greens and Vegetables

Iced Fruit Cup with Roasted Macadamia Nuts

SOUPS AND SALADS

Chicken Broth with Spinach Céléstine

Chilled Cream of Kadota Figs with Low Fat Yogurt

Low-sodium soups are available upon request

Traditional Greek Salad tossed with Romaine Lettuce, topped with Feta Cheese and Olives

Heart of Boston Lettuce with Pear Slices, Gorgonzola Croutons, and Green Goddess Dressing

Traditional favorite dressings available, plus today's specials:

Fat Free Lemon Basil or **Low Calorie Tarragon Vinaigrette**

PASTA SPECIAL

Spaghetti with Herb Cream Sauce and Seafood

SALAD ENTRÉE

Sliced Roasted Pork Loin Salad

Mixed Garden Greens with Feta Cheese, Grilled Bell Peppers, and Sunflower Seeds, Tossed with Red Wine Basil Vinaigrette

MAIN FARES

Corn-Fed Chicken Breast

Stuffed with Sautéed Mushrooms and Fresh Spinach, Served on Truffle Mashed Potatoes, Slow Roasted Root Vegetables, and Natural Gravy

Seafood Paella

Rice Dish with Saffron Chicken, Lobster, Scallops, and Prawns, Garnished with Tomatoes, Bell Peppers, Onions, Olives, and Black Mussels

Old Fashioned Whole Roasted Rib Eye

Served with Yorkshire Pudding, Steamed Garden Vegetables, and Rosemary Gravy or Béarnaise Sauce

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

Grilled Sirloin Steak with Sauce Béarnaise,

Served with Grilled Asparagus, Carrots, and Baked Potato with Sour Cream and Bacon
or

Broiled Salmon Steak

With Steamed Vegetables and Pesto Risotto with Tomato Beurre Blanc

SIDE ORDERS

Broccoli Roses **Steamed Vegetables** **Mashed Potatoes**

Wilted Greens **Steamed Rice** **Angel Hair Pasta** with Tomato Sauce

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



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Executive Pastry Chef **Harald Neufang**

SWEET FINALE

Chef's Suggestion: Hawaiian Chocolate Macadamia Nut Tart
with Double Caramel Ice Cream

Bianco Mangier with Mango Sauce

Lemon Ice Parfait with Fudge Sauce

Sugar-Free Vanilla Eclair Cream

Sugar-Free Apple Turnover with Dietetic Ice Cream

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side: Apple Turnover with Dietetic Ice Cream

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Banana, Black Walnut, or Cookie Dough Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Orange or Cookies 'n' Cream Yogurt

Refreshing Prune Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Roquefort Tilsiter Gouda Goat Cheese White Cheddar Fontina

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 Yquem, Sauternes, France (375ml.) 1993 – \$185.00

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