



# Neptune's Dinner

Tuesday, April 29, 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**

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## CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

**Lobster Samosas** on Herb Garden Salad with Garlic Aioli

**New England Clam Chowder**

**"Surf and Turf"**

Grilled Filet Mignon accompanied by Pacific Lobster Tail,  
Served with Sauce Béarnaise, Herb-Crusted Tomato,  
Sautéed Green Beans, and Pont Neuf Potatoes

**Honey Glazed Pecan Pie 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:

**Fruit Cup** with Tropical Papaya and Sweet Bananas

**Broiled Australian Blue Noise Fillet**

On Tomato Confit with Broccoli Roses and Steamed Rice

**Refreshing Passionfruit Sherbet**

## VEGETARIAN SELECTIONS

**Chilled Gazpacho Blanco** with Toasted Almonds

**Vegetable Stuffed Zucchini**

Gratinated with Mozzarella Cheese, Red Bell Pepper Sauce,  
and Basil Mashed Potatoes

**Chocolate Bomb "Harlequin"**

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Riesling Brundelmayer "Kamptaler Terrassen" Kamptal,  
Austria 2001 – \$35.00

Highly developed fruit flavors; rich and full in taste; dry lingering finish.

**By the Glass:** Sauvignon Blanc, Stoneleigh, Marlborough, New Zealand  
2002 – \$6.50

Crisp and fragrant; flavors of melon, passionfruit, and gooseberry; light and fresh on the palate.

### RED WINE

**By the Bottle:** Pinot Noir Chalone Vineyard Monterey County, California  
2000 – \$48.00

Ruby red; aroma of raspberries and plum; light and fresh on the palate.

**By the Glass:** Moulin-a-Vent "Louis Jadot" Chateau des Jacques,  
Beaujolais – \$6.00

Light and vivid; shows good concentration and intensity; ripe plum flavors that linger on the finish.





## APPETIZERS

**Homemade Gravlax** on Yukon Hash Brown Potatoes  
with Honey-Mustard Sauce

**Tossed Garden Greens in Walnut Vinaigrette** with Grilled Mushrooms  
and Fried Mozzarella

**Fruit Cup** with Star Fruit, Sweet Bananas, and Maraschino

## SOUP AND SALAD

**Essence of Beef** with Foie Gras Croutons

**Chilled Gazpacho Blanco** with Toasted Almonds

Low-sodium soups are available upon request

**Heart of Iceberg Lettuce** with Shredded Vegetables on Radicchio Leaves

**Spring Garden Lettuce** with Grilled Vegetables and Fried Oysters

Traditional favorite dressings available, plus today's specials:

**Fat-Free Ranch** or **Low Calorie Thousand Island Dressing**

## PASTA SPECIAL

**Tagliarini** with Lemon Oil, Jumbo Shrimp, Basil, and Plum Tomatoes

## SALAD ENTRÉE

**Sliced Grilled Tenderloin Steak**

On a Bed of Potato, Mushroom, and Cucumber Salad,

Surrounded by Spring Lettuce and Sprinkled with Cream Herb Dressing

## MAIN FARES

**Broiled Fresh Mahi Mahi Fillet** served on Sautéed Potatoes with  
Steamed Chinese Broccoli, Topped with Petit Herb Salad and  
Cilantro Tomato Vinaigrette

**Sautéed Crab Cake** with Avocado Salsa,  
Served with Spring Vegetables, Herb Cream, and Roasted Potatoes

**Grilled Baby Veal Chops** served on Sautéed Garden Vegetables, Barley  
Risotto, and Red Wine Veal Glaze

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

**Grilled Blue Noise Fillet** served with Beurre Blanc, Mashed Potatoes,  
Crisp Cucumber Julienne, and Sautéed Mushroom  
or

**Grilled Sirloin Steak** served with Sauce Béarnaise, Herb-Crusted Tomato,  
Sautéed String Beans, and Pont Neuf Potatoes

## SIDE ORDERS

**Broccoli Roses**    **Herb Crusted Tomato**    **Spring Vegetables**  
**Pont Neuf Potatoes**    **Mashed Potatoes**  
**Tagliarini 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:**

**Honey Glazed Pecan Pie à la Mode**

**Chocolate Bomb "Harlequin"**

**Vanilla Bean Cheesecake** with Fudge Sauce

**Sugar-Free Citrus Salad** with Diet Ice Cream

**Sugar-Free Mocha Cream Puff**

**Homemade Cookies**

**Assortment of Fruit in Season**

**On the Lighter Side:**

**Refreshing Passionfruit Sherbet**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Chocolate, Cookie Dough, or Butter Pecan Ice Cream**  
with your choice of Raspberry, Mango, or Butterscotch Topping

**Freshly Frozen, Nonfat Raspberry or White Chocolate Yogurt**

**Refreshing Passionfruit Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Port Salut Blue Stilton Swiss Emmentaler Goat Cheese**  
**Double Brie**

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