



Dinner

Wednesday, April 30, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage V: "The Great Pacific Crossing" • At Sea
Maitre d'Hôtel **Leo Assmair**, Executive Chef **Markus Nufer**

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Shrimp Enchiladas with Corn and Tomato Salsa

Chicken Consommé Mille-fanti

Broiled Fresh Hawaiian Monchong Fillets in Potato Herb Crust,
on Sautéed Spinach, Served with Parsley Potatoes and Spring Vegetable Beurre Blanc

Pear Caramel with Vanilla Ice Cream and Caramel Sauce

ON THE LIGHTER SIDE

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

Asparagus, Broccoli, and Cauliflower Terrine with Herb Vinaigrette

Broiled Fresh Monchong Fillets

with Steamed Vegetables, White Rice, and Tomato Lemon Confit

Freshly Frozen, Nonfat Dutch Chocolate Yogurt

VEGETARIAN SELECTIONS

Iced Pineapple, Strawberry, Kiwi, and Banana Cup

Vegetable Consommé with Pasta

Eggplant Piccata

With Chunky Tomato Sauce, Vegetable Wedges, and Spaghetti

Tart au Citron with Whipped Cream

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; 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

Seafood Rendezvous – Crab Claws, Baby Shrimps, Jumbo Prawns, and Mussels with Three Sauces

Asparagus, Broccoli, and Cauliflower Terrine with Herb Vinaigrette

Iced Pineapple, Strawberry, Kiwi, Banana Cup

SOUP AND SALAD

Roasted Bell Pepper Soup with Parmesan Croutons

Chilled Apple and Cranberry Soup

Low-sodium soups are available upon request

Crunchy Iceberg Lettuce, Served with Chopped Plum Tomatoes, Onion Ring, and Lemon Basil Vinaigrette

Assorted Summer Salad with Feta Cheese, Garbanzo Beans, and Spring Onions

Traditional favorite dressings available, plus today's specials:

Fat-Free Yogurt Chive or **Low Calorie Herb Ranch Dressing**

PASTA SPECIAL

Fettucine with Garlic, Oven-Dried Tomatoes, and Herbed Goat Cheese

SALAD ENTRÉE

Marinated Steak Salad – Thinly Sliced Grilled Sirloin on a Bed of Curly Endive, Red Leaf, and Romaine, with Sliced Mozzarella Cheese and Grilled Shiitake Mushrooms, Tossed in Balsamic Vinaigrette

MAIN FARES

Veal Scaloppine “Mermaid”

Sautéed Veal Scaloppine Topped with Snow Crab Meat and Green Asparagus, Gratinated with Sauce Hollandaise and Served with Angel Hair Pasta and Steamed Garden Vegetables

Sautéed Sea Scallops

On Lobster Risotto, Steamed Broccoli Roses, and Roasted Bell Pepper Beurre Blanc

Grilled Lamb Chops

With Forest Mushrooms, Served with Sautéed Green Beans, White Bean Mashed Potatoes, Baked Tomato Wedges, and Thyme

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

Grilled Sirloin Steak with Sauce Béarnaise,

Served with Cauliflower Roses, Green Beans, and Baked Potato

or

Broiled Halibut Fillet served with Mashed Potatoes, Steamed Vegetables, and Beurre Blanc

SIDE ORDERS

Broccoli Roses Steamed Vegetables Sautéed Forest Mushrooms

Steamed Rice Sautéed Green Beans Mashed Potatoes

Fettucine 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:

Pear Caramel Cake with Caramel Sauce and Vanilla Ice Cream

Sugarbread Loaf with Strawberry Sauce

Tart au Citron with Whipped Cream

Sugar-Free Apple Pie à la Mode

Sugar-Free Mocha Custard

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side: Freshly Frozen, Nonfat Dutch Chocolate Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Rocky Road, Mocha Almond, or Coconut Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Vanilla or Dutch Chocolate Yogurt

Refreshing Tangerine Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Australian Cheddar Forties Blue Dambo Tête de Moin 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 Zweigelt, Nr. 5,
Trockenbeerenauslese Rosé (375ml.) 1996 – \$68.00

By the Glass: Bonny Doon Muscat "Vin de Glacière" California 1999 – \$5.50