



# Dinner

Friday, May 2, 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:

**Chilled Seafood Cocktail** with American Cocktail Sauce

**Cream of Chicken** with Sun-Dried Tomatoes

**Whole Roasted French Duck**

Served with Williams Potatoes, Braised Red Cabbage, and Orange Sauce

**Caramel Chocolate Hazelnut Tart** 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:

**Cilantro-Flavored Artichoke Terrine** with Marinated Quail Eggs

**Roasted Skinless Duck Breast**

With Steamed Vegetables, Steamed Rice, and Natural Gravy

**Freshly Frozen, Nonfat Orange Yogurt**

## VEGETARIAN SELECTIONS

**Selected Fruit** Marinated in Campari with Orange

**Sautéed Vegetables Stuffed in Filo Pastry Pockets**

Served on Carrot Cabbage Sauce

**Almond Panna Cotta** with Sauce Anglaise

## 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 with a 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 lasting finish.

For our more extensive selection, please ask your Sommelier.



## APPETIZERS

**Ragoût of Morels, Chicken, and Asparagus** in Puff Pastry Bouchons  
**Cilantro-Flavored Artichoke Terrine** with Marinated Quail Eggs  
**Selected Fruit** Marinated in Campari with Kiwi and Oranges

## SOUP AND SALAD

**Beef Consommé** with Herb Biscuit

**Chilled Spicy Mango and Pineapple Soup**

Low-sodium soups are available upon request

**Mixed Garden Greens** tossed with Range Dressing, Topped with Fried Mushrooms

**Heart of Iceberg Lettuce**, Cucumber, Tomatoes, and Bell Pepper Rings

Traditional favorite dressings available, plus today's specials:

**Fat-Free Sesame French** or **Low Calorie Apple Cider Vinaigrette**

## PASTA SPECIAL

**Elbow Macaroni alla Cecca**

Pasta with Fresh Tomato Sauce, Buffalo Mozzarella, Oregano, Thyme, and Marjoram

## SALAD ENTRÉE

**Apple Potato Salad**

with Blue Cheese and Roasted Chicken Breast,

Served on Crunchy Salad with Herb Vinaigrette

## MAIN FARES

**Pan-Fried Salmon Fillet**

Served on Mashed Potatoes, Baby Vegetable Sticks, and Barolo Red Wine Sauce,  
Topped with Smoked Onion Puree

**Chinese Sweet and Sour Pork**

Crisp Fried Pork Tenderloin, with Pineapples, Carrots, Bell Peppers, and  
Water Chestnuts, in a Delicious Sweet and Sour Sauce, Served with Steamed Rice

**Grilled Sirloin Steak**

Served with Green Beans Wrapped in Bacon, Leek Potato Gratin, Carrot Wedges,  
and Sauce Béarnaise

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

**Grilled Rib Eye Steak**

with Green Beans Wrapped in Bacon, Carrot Wedges, Broiled Tomatoes,  
and Baked Potato with Sour Cream, and Sauce Béarnaise

or

**Plain Grilled Chicken Breast**

Served with Steamed Rice, Sautéed Carrot Wedges, and Natural Jus

## SIDE ORDERS

**Spring Vegetables**      **Green Beans Wrapped in Bacon**

**Broiled Tomatoes**      **Braised Red Cabbage**      **Baked Potato**

**Elbow Macaroni 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**

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## SWEET FINALE

### **Chef's Suggestion:**

**Caramel Chocolate Hazelnut Tart à la Mode**

**Lilikoi Cheesecake**

**Almond Panna Cotta with Sauce Anglaise**

**Sugar-Free Hazelnut Cream Cake**

**Sugar-Free Vanilla Custard with Strawberries**

**Homemade Cookies**

**Assortment of Fruit in Season**

### **On the Lighter Side:**

**Freshly Frozen Nonfat Orange Yogurt**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Pistachio, Coconut, or Chocolate Chip Ice Cream**  
with your choice of Raspberry, Mango, or Butterscotch Topping

**Freshly Frozen, Nonfat Orange or Cappuccino Yogurt**

**Refreshing Apple Honey Calvados Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Port Salut   Münster   Brie   Blue Stilton   White Cheddar**

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 "Cuvée Crystal Cruises,"

Trockenbeerenauslese (375ml.) 1998 - \$48.00

**By the Glass:** Bonny Doon Muscat "Vin de Glacière," California - \$5.50