

French Dinner

Wednesday, April 23, 2003, Crystal Symphony World Cruise 2003: Wonders of the Southern Seas World Voyage V: "The Great Pacific Crossing" At Sea, en route to Honolulu, Hawaii Maître d'Hôtel Leo Assmair, Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening: Escargots Bourguignons – Burgundy Snails in Garlic Herb Butter

French Onion Soup

Pink Roasted Rack of Lamb In Garlic Herb Crust with Mint Flavored Natural Jus, Ratatouille Niçoise, Sautéed Green Beans, and Gratinated Potatoes

Soufflé Grand Marnier with Sauce Negresco

ON THE LIGHTER SIDE

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

Citrus Fruit in an Orange Basket, Perfumed with Crème de Cassis

Grilled Farmland Chicken Breast Served with Steamed Asparagus, Cauliflower, and Natural Jus Nonfat Frozen Cappuccino Yogurt

VEGETARIAN SELECTIONS

Vegetable Salad Niçoise

Vichyssoise with Bell Pepper Mousse

Vegetable Stuffed Ravioli on Sautéed Spinach in a Light Sage Sauce Glace aux Framboises – Raspberry Ice Parfait

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Corton-Charlemagne Grand Cru Louis Latour,

Burgundy France 1998

Rich and creamy; core of nectarine, fig, citrus, and toasty oak; supported by firm lively acidity; finishing long and full.

By the Glass: Pouilly-Fuisse Louis Jadot Burgundy, France 2000

100% Chardonnay made in the traditional French style; rich and full, yet elegant.

RED WINE

By the Bottle: Chateau Bourgneuf, Pomerol Bordeaux, France 1996 – \$58.00 Full-bodied and compacted flavors of cassis, blackberries, and plum; featuring very firm tannins and an incredibly long silky texture on a harmonious finish.

By the Glass: Chateau Coufran Haut-Medoc Bordeaux 1999 Richly textured; unfolds earthiness with pretty flavors of raspberry and blackberry; generous supple finish.

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Lobster Salad Américaine, Served with Light Creamy Crayfish Dressing Crackling Salad with Smoked Duck Breast, Tossed in French Dressing Citrus Fruit in an Orange Basket, Perfumed with Crème de Cassis

SOUP AND SALAD

Beef Consommé with Foie Gras Profiteroles Vichyssoise with Bell Pepper Mousse Low sodium soups are available upon request Panache of Mixed Greens Salad

With Radicchio, Chopped Egg, and Dijon Mustard Dressing

Vegetable Salad Niçoise

Green Beans, Tomato, Onions, Boiled Potato, Black and Green Olives, and Red and Green Bell Peppers Traditional favorite dressings available, plus today's specials: Fat-Free Red Wine and Low Calorie Raspberry Vinaigrette Dressing

PASTA SPECIAL

Taglerini Pasta Tossed with Creamy Tomato Sauce, Fresh Basil, Mushrooms, and Baby Veal Chop

SALAD ENTRÉE

Scallops Salad

Pan-Fried Sea Scallops on a Bed of Mixed Greens, Grilled Eggplant, Zucchini, Tomatoes, and Mushrooms, Served with Lemon-Herb Dressing

MAIN FARES

Broiled Fillet of John Dory

On Grilled Potatoes, Served with Saffron Garlic Sauce, and Sautéed Vegetables

Coq au Vin

Braised Chicken in a Burgundy Wine Sauce, Garnished with Glazed Silver Onions, Mushrooms, and Bread Croutons, Served in a Nest of Buttered Fettucine and Broccoli Roses

Délice de Veal à la Mama

Veal Cordon Bleu with Mashed Potatoes, Sautéed Mushrooms. and Carrot Wedges

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

Grilled Black Angus Sirloin Steak served with Ratatouille, Haricots Verts, Gratin Potatoes, and Garlic-Herb Butter

Plain Grilled Blue Noise

Served with Sautéed Spinach, Red Skin Potatoes, and Lemon Caper Beurre Blanc

SIDE ORDERS

or

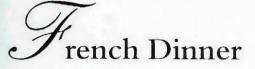
Assorted Vegetables	Ratatouille Niçoise
Red Skin Potatoes	Gratinated Potatoes
Steamed White Rice	Sautéed Spinach
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Taglerini Pasta with Tomato Sauce

Upon request, dishes are available without sauce. Vegetables are also available steamed, without butter or salt.







Dessert

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Maître d'Hôtel Leo Assmair, Executive Chef Markus Nufer Executive Pastry Chef Harald Neufang

SWEET FINALE

Chef's Suggestion: Soufflé Grand Marnier with Sauce Negresco

French Apple Tart with Vanilla Ice Cream

Glace aux Framboises - Raspberry Ice Parfait

Sugar-Free Spicy Apple Sauce Custard

Sugar-Free Vanilla Profiteroles with Diet Chocolate Sauce

Assortment of Fruit in Season

Petits Fours and Chocolate Truffles

On the Lighter Side: Nonfat Frozen Cappuccino Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Pistachio, Cherry Vanilla, or Butter Almond Ice Cream with your choice of Chocolate, Strawberry, or Butterscotch Sauce

Nonfat, Freshly Frozen Strawberry or Cappuccino Yogurt Refreshing Beaujolais-Kir Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Brie Brilant Savarin Pepper Boursin Roquefort Tête de Moin 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 d'Yquem (375ml.) Sauternes, France 1993 – \$185.00 By the Glass: Kracher, Cuvée Crystal Cruises,

Trockenbeerenauslese, Austria 1998 - \$12.00





