



2003 World Cruise

CRYSTAL SYMPHONY
WONDERS OF THE SOUTHERN SEAS

Captain's Gala Welcome-Aboard Dinner

Monday, January 20, 2003, World Voyage I: "Discovery of the Americas"
Crystal Symphony, at sea, en route to St. John / St. Thomas, U.S.V.I.
Maitre d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klocker**

**I would like to warmly welcome you aboard Crystal Symphony.
I am please to celebrate this Gala evening with you, and I sincerely
wish you Bon Voyage and Bon Appétit.**

Captain Glenn Edvardsen, Commander

ON THE LIGHTER SIDE

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

Captain's Salad – Selected Bouquet of Fresh Garden Lettuce with Cherry Tomatoes, Mushrooms, Sprouts, and Celery Straw, Served with Herb-Balsamic Vinaigrette

Grilled Fresh Halibut Fillet

Served on a Bed of Steamed Spinach, Garden Vegetables, and Boiled Potatoes

Passion Fruit Champagne Sherbet

VEGETARIAN SELECTIONS

Wild Forest Mushroom Soup "Cappuccino Style"

Angel Hair Pasta with Goat Cheese, Broccoli, and Toasted Pine Nuts

Grilled Asparagus and Parsnips

With Glazed Sweet Potato Soufflé and Broccoli,
Sprinkled with Red Wine Reduction Sauce

Crunchy Vanilla Mousse with Fudge Sauce

HEAD SOMMELIER'S SUGGESTIONS

CHAMPAGNE

By the Bottle: Louis Roederer Cristal, Reims 1995 – \$190.00

By the Glass: Veuve Clicquot, Ponsardin Brut, Reims NV – \$12.00

WHITE WINE

By the Bottle: Grgich Hills Cellar Chardonnay, Napa Valley 1999 – \$52.00

By the Glass: Acacia Winery Chardonnay, Carneros 2000 – \$8.00

RED WINE

By the Bottle: Caymus Cabernet Sauvignon, Napa Valley 1999 – \$85.00


By the Glass: Cuvaison Winery Merlot, Napa Valley 1999 – \$10.00

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Le Montrachet, Grand Cru, Joseph Drouhin, Côte de Beaune 1996 – \$375.00

Red: Château Mouton-Rothschild, Pauillac 1988 – \$450.00

For a more extensive selection, please ask your Sommelier.



2003 World Cruise

CRYSTAL SYMPHONY

WONDERS OF THE SOUTHERN SEAS

APPETIZERS

Iced Malossol Caviar with Sour Cream, Chopped Egg, and Onions,
Accompanied by Melba Toast and Buckwheat Blinis

Truffled Chicken Liver Parfait with Warm Brioche

Oysters Rockefeller

Exotic Fruit in a Pineapple Boat with Orange Curaçao

SOUP AND SALAD

Wild Forest Mushroom Soup "Cappuccino Style"

Clear Oxtail Soup with Wild Rice and Chester Sesame Sticks

Low-sodium soups are available upon request

Captain's Salad – Selected Bouquet of Fresh Garden Lettuce with Cherry Tomatoes,
Mushrooms, Sprouts, and Celery Straw, Served with Herb-Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials:

Fat-Free Honey-Lime or **Low-Calorie Carrot-Cucumber Dressing**

SHERBET

Refreshing Passion Fruit Champagne

PASTA SPECIAL

Angel Hair Pasta with Goat Cheese, Broccoli, and Toasted Pine Nuts

SALAD ENTRÉE

Beef Tenderloin Salad – Californian Garden Greens with Balsamic Dressing,
Topped with Sliced Beef Tenderloin, Sprinkled with Pecan Nuts, Served with Lavosh

MAIN FARES

Broiled Fresh Maine Lobster

With Melted Butter or Sauce Hollandaise, Served with
Steamed Fresh Garden Vegetables, Green Asparagus, and Leek Risotto

Broiled Fresh Halibut Fillet

On a Light Chive Beurre Blanc, Served with Potato Galette,
Sautéed Spinach, and Shiitake Mushrooms

Châteaubriand

Sliced Black Angus Beef Tenderloin with Port Wine Gravy, Served with
Garden Vegetables, Asparagus Spears, and Stuffed Baked Potato

Stuffed Marinated Baked Quail

With Porcini Mushroom Stuffing, and Braised Cabbage,
Surrounded by Glazed Baby Vegetables, and Madeira Sauce

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

Grilled Black Angus New York Sirloin Steak with Baked Potato, Summer
Vegetables and Mustard Hollandaise Sauce or

Plain Grilled Norwegian Salmon Fillet with Herb Potatoes, Asparagus Spears
and Parsley Butter

SIDE ORDERS

Braised Cabbage **Asparagus Spears** **Assorted Garden Vegetables**

Angel Hair Pasta with Tomato Sauce **Leek-Truffle Risotto** **Herb Potatoes**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



2003 World Cruise

CRYSTAL SYMPHONY
WONDERS OF THE SOUTHERN SEAS

Captain's Gala Welcome-Aboard Dinner

Dessert Menu

Monday, January 20, 2003, World Voyage I: "Discovery of the Americas"

At Sea, en route to St. John / St. Thomas, U.S.V.I.

Maitre d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klocker**,

Executive Pastry Chef **Rolf Meier**

SWEET FINALE

"Deuce au Cafe" White Chocolate Coffee Cake with Raspberry Sauce

Almond Lemon Tart with Whipped Cream and Forest Berries

Crunchy Vanilla Mousse with Fudge Sauce

Sugar-Free Yogurt Fruit Terrine

Sugar-Free Blueberry Turnover with Diet Ice Cream

Assortment of Fruit in Season

Truffles and Petits Fours

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Rocky Road, Strawberry, or Spumoni Ice Cream
with your choice of Mango, Strawberry, or Butterscotch Topping

Freshly Frozen, Nonfat Butter Pecan or Raspberry Yogurt

Refreshing Passion Fruit Champagne Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Tilsiter Roquefort Brie Livarot Fromage de Chèvre

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 Trockenbeerenauslese Nr. 5 Rosé (375ml),
Austria 1996 – \$68.00

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