



2003 World Cruise
CRYSTAL SYMPHONY
WONDERS OF THE SOUTHERN SEAS

Captain's Gala Dinner

Sunday, February 9, 2003, Crystal Symphony
World Voyage II: "The Last Frontier & Beyond"
At sea, en route to Puerto Madryn, Argentina
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

I would like to warmly welcome all our new guests aboard
Crystal Symphony for this joyous occasion.
I am pleased to celebrate this 'Gala' Evening with 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 Garden Vegetables and Boiled Potatoes

Passion Fruit Champagne Sherbet

VEGETARIAN SELECTIONS

Wild Forest Mushroom Soup "Cappuccino Style"

Stuffed Cabbage Roll

With Stir Fried Greens, Boiled Potatoes, and Tomato Sauce

Crunchy Vanilla Mousse with Fudge Sauce

HEAD SOMMELIER'S SUGGESTIONS

CHAMPAGNE

By the Bottle: Louis Roederer Cristal, Reims 1996 – \$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: Robert Mondavi e Eduardo Chadwick Cabernet Sauvignon "Sena," Aconcagua Valley 1998 – \$75.00

By the Glass: Cuvaision 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.



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APPETIZERS

Truffled Chicken Liver Parfait with Warm Brioche

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

Oysters "Louisiana"

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 Sherbet

PASTA SPECIAL

Chicken Ravioli with Tomato-Basil Sauce

SALAD ENTRÉE

Beef Tenderloin Salad

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

MAIN FARES

Broiled Canadian Lobster Tails with a Giant Prawn

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

Grilled Fresh Halibut Fillet

On a Light Chive Beurre Blanc, Served on Potato Gratin, Sautéed Wild Mushrooms,
and Spinach

Herb Marinated Roasted Beef Tenderloin

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 Hollandaise
or

Plain Grilled Chilean Salmon Fillet

with Herb Potatoes, Asparagus Spears, and Chablis Beurre Blanc

SIDE ORDERS

Potato Gratin 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.



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Dessert Menu

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Executive Pastry Chef Harald Neufang

SWEET FINALE

"Délice au Café" – 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 Fruits in Season
Truffles and Petits Fours

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Butter Pecan, Strawberry, or Mocha Almond Ice Cream
with your choice of Mango, Strawberry, or Butterscotch Topping
Freshly Frozen, Nonfat Peach or New York Cheesecake Yogurt
Refreshing Passion Fruit Champagne Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Tilsiter Roquefort Camembert Livarot Bress Bleu
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