



2003 World Cruise

CRYSTAL SYMPHONY

WONDERS OF THE SOUTHERN SEAS

Captain's Gala Dinner

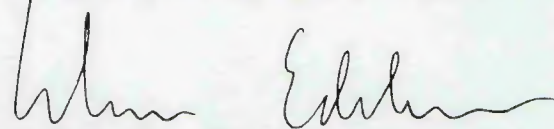
Sunday, February 23, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
At Sea, en route to Valparaiso, Chile

Maître d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

On behalf of the officers, staff, and crew of Crystal Symphony, I would like to bid all guests leaving us "på gjensyn," "au revoir," but not "good-bye."

I sincerely hope you have enjoyed your stay on board with us and that we shall be shipmates again in the very near future.

For those guests staying on, I hope that we will continue to exceed your expectations.



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:

Combination of Tropical Fruit sprinkled with Drambuie

Grilled Veal Medallions

With Broccoli Purée, Grilled Tomato, Potato Balls, and Natural Jus

Refreshing Kir Royale Sherbet

VEGETARIAN SELECTIONS

Combination of Tropical Fruit sprinkled with Drambuie

Cream of Asparagus Argenteuil

Irish Cobbler Potato Strudel

With Caramelized Onions and Early Morels on Port Wine Reduction Sauce

Vanilla Cinnamon Mousse with Bourbon Caramel Sauce

HEAD SOMMELIER'S SUGGESTIONS

CHAMPAGNE

By the Bottle: Louis Roederer Cristal, Reims 1996 - \$190.00

By the Glass: Veuve Clicquot Ponsardin, Reims, N.V. - \$12.00

WHITE WINE

By the Bottle: Far Niente Winery Chardonnay, Napa Valley 2000 - \$70.00

By the Glass: Ferrari-Carano Winery Chardonnay, Alexander Valley 2000 - \$8.00

RED WINE

By the Bottle: Beringer Cabernet Sauvignon "Private Reserve,"

Napa Valley 1996 - \$115.00

By the Glass: Clos du Val Cabernet Sauvignon, Napa Valley 1998 - \$8.50

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Bâtard Montrachet, Domaine Leflaive 1998 - \$285.00

Red: Guado al Tasso, Piero Antinori, Tuscany 1997 - \$135.00

For a more extensive selection, please ask your Sommelier.



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A P P E T I Z E R S

Iced Russian Sevruga Caviar with Traditional Condiments, Blinis and Melba Toast

Pâté de Foie Gras with Warm Brioche and Port Wine Gelée

Gulf Shrimp in Root Vegetable Aspic

Combination of Tropical Fruits sprinkled with Drambuie

S O U P A N D S A L A D

Cream of Asparagus Argenteuil

Consommé Double with Stuffed Morels

Low-sodium soups are available upon request

The Captain's Salad – Selected Salad Bouquet with Tomatoes, Cucumbers, Palm Hearts, Artichokes, and Gorgonzola Toasties, Served with Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials:

Fat-Free Tomato Basil or **Low Calorie Mango Passion Fruit Dressing**

S H E R B E T

Refreshing Kir Royale Sherbet

P A S T A S P E C I A L

Capellini Pasta

With Light Porcini Mushroom Sauce, Topped with Grilled Scallops

S A L A D E N T R É E

Crunchy Garden Greens

With Walnut Dressing, Crumbled Blue Cheese, Pears, Grapefruit Segments, and a Grilled Chicken Breast

M A I N F A R E S

Broiled King Crab Legs served with Melted Lemon Butter or Sauce Hollandaise, Steamed Fresh Garden Vegetables, and Saffron Rice Pilaf

Roasted Stuffed Wild Pheasant Breast With Foie Gras, on Black Currant Sauce with Caramelized Apple Slices, Champagne Sauerkraut, and Sweet Corn Fritters

Filet of Beef Wellington – Pink Roasted Tenderloin of Beef in Flaky Puff Pastry with Sauce Périgourdine, Assorted Garden Vegetables, and Herb Potatoes

Grilled Herb Marinated Veal Medallions "Provence" accompanied by Young Garden Vegetables, Herb Tomato Gravy, and Mushroom Ravioli

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

Grilled Black Angus Filet Steak

With Sauce Hollandaise, Served with Baked Potato and Vegetables of the Day
or

Plain Grilled Fillet of Salmon

Served with Spinach Tagliatelle, Young Vegetables, and Caviar Beurre Blanc

S I D E O R D E R S

**Fresh Garden Vegetable Bouquet Broccoli Roses Champagne
Sauerkraut Saffron Rice Pilaf Baked Potato with Sour Cream
Herb Potatoes Capellini with Tomato Sauce Sweet Corn Fritters**

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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Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**
Executive Pastry Chef **Harald Neufang**

SWEET FINALE

**The American Institution –
Baked Alaska Flambé en Parade**

Vanilla Cinnamon Mousse Cake with Bourbon Caramel Sauce

Sugar-Free Chocolate Mousse Cake

Tropical Fruit in Season

Petits Fours and Chocolate Truffles

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Butter Pecan, Pistachio, or Chocolate Chip Ice Cream
With Your Choice of Assorted Toppings

Freshly Frozen Nonfat Banana or Cappuccino Yogurt

Refreshing Kir Royale Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Saint Albray Roquefort Gouda Provolone 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: Château Rieussec, Sauternes, France 1990 – \$95.00

By the Glass: Kracher, Cuvée Eiswein, Austria 1999 – \$8.00