



2003 World Cruise

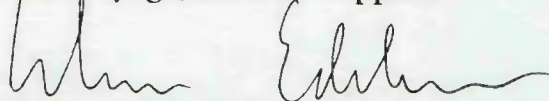
CRYSTAL SYMPHONY  
WONDERS OF THE SOUTHERN SEAS

# Captain's Gala Dinner

Wednesday, February 26, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage III: "Romance of the South Pacific"  
At sea, en route to Easter Island  
Maitre d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klocker**

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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

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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:

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

**Grilled Fresh Turbot 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 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 2000 – \$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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**A P P E T I Z E R S**

**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

**S O U P   A N D   S A L A D**

**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**

**S H E R B E T**

**Refreshing Passion Fruit Champagne**

**P A S T A   S P E C I A L**

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

**S A L A D   E N T R É E**

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

**M A I N   F A R E S**

**Broiled Fresh Maine Lobster**

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

**Broiled Fresh Turbot Fillet**

On a Champagne Tarragon Sauce, Served with Mashed Potato,  
Sautéed Spinach, and Sautéed 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 Chilean Salmon Fillet**

with Herb Potatoes, Asparagus Spears, and Parsley Butter

**S I D E   O R D E R S**

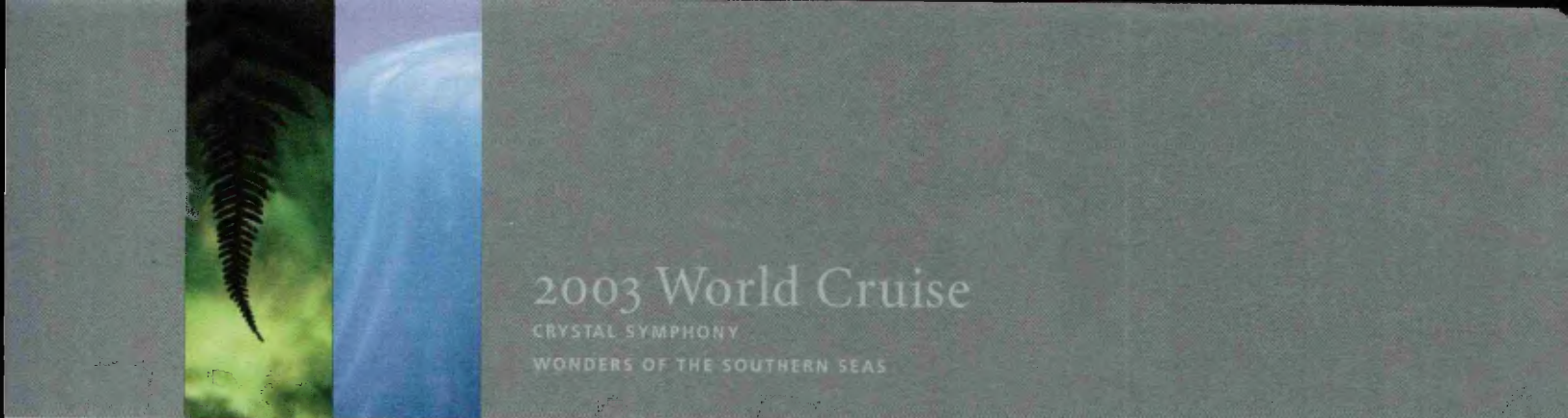
**Braised Cabbage   Asparagus Spears   Assorted Garden Vegetables**

**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.





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## Dessert Menu

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Executive Pastry Chef **Harald Neufang**

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### SWEET FINALE

**"Delice 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**  
**Chocolate Truffles and Petits Fours**

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### 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 Orange or Vanilla Yogurt**  
**Refreshing Passion Fruit Champagne Sherbet**

### SELECTIONS FROM THE CHEESE TROLLEY

**Tilsiter Roquefort Camembert 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 Trockenbeereauslese Nr. 5 Rosé (375ml.),  
Austria 1996 - \$68.00

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