



## 2003 World Cruise

CRYSTAL SYMPHONY  
WONDERS OF THE SOUTHERN SEAS

# Captain's Gala Dinner

Sunday, March 16, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage III: "Romance of the South Pacific"  
At Sea, en route to Auckland, New Zealand

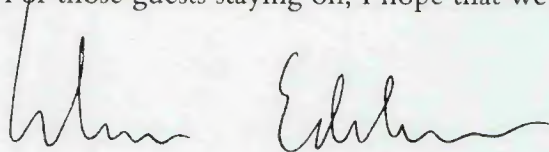
Maître d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

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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

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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:

**Stuffed Coconut Boat with Tropical Fruit** sprinkled with Drambuie

**Fresh Blue Noise Fillet**

Served with Sautéed Vegetables, Boiled Potatoes, and Lemon Wedges

**Refreshing Kir Royale Sherbet**

### VEGETARIAN SELECTIONS

**Stuffed Coconut Boat with Tropical Fruit** sprinkled with Drambuie

**Cream of Asparagus Argenteuil**

**Vegetable Stuffed Potato Cakes**

Accompanied by Stir-Fried Asian-Flavored Vegetables, Served on Light Celery 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, NV. - \$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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### APPETIZERS

**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

**Stuffed Coconut Boat** with Tropical Fruit sprinkled with Drambuie

### SOUP AND SALAD

**Cream of Asparagus Argenteuil**

**Consommé Double** with Truffle Royal and Vegetables

Low-sodium soups are available upon request

**The Captain's Salad** – Selected Salad Bouquet with Tomatoes, Cucumbers, Palm Hearts, Artichokes, and Celery Straw, Served with Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials:

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

### SHERBET

**Refreshing Kir Royale Sherbet**

### PASTA SPECIAL

**Capellini Pasta** with Light Porcini Mushroom Sauce, Topped with Grilled Scallops

### SALAD ENTRÉE

**Crunchy Garden Greens** with Walnut Dressing, Crumbled Blue Cheese, Figs, Tomatoes, Marinated Eggplant, and Grilled Lamp Chops

### MAIN FARES

**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 and Truffle on Champagne Sauerkraut  
with Sweet Corn Fritters and Sauce Madeira

**Filet of Beef Wellington**

Pink Roasted Tenderloin of Beef in Flaky Puff Pastry with Sauce Périgourdine, Assorted Fresh Baby Vegetables, and Herb Potatoes

**Grilled Herb Marinated Veal Medallions "Provence"**

Accompanied by Young Garden Vegetables, Herb Tomato Gravy, and Asparagus Agnelotti  
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 Fresh Blue Noise** served with New Potatoes, Garden Vegetables, and Chervil Beurre Blanc

### SIDE ORDERS

**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**

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### SWEET FINALE

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

**Vanilla Cinnamon Mousse** with Bourbon Caramel Sauce

**Sugar-Free Chocolate Mousse Cake**

**Tropical Fruit in Season**

**Chocolate Truffles and Petits Fours**

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### ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Espresso, Mint Chocolate, or Rocky Road Ice Cream**  
With Your Choice of Assorted Toppings

**Freshly Frozen Nonfat Dutch Chocolate or Cherry Vanilla Yogurt**

**Refreshing Kir Royale Sherbet**

### SELECTIONS FROM THE CHEESE TROLLEY

**Bel Paese Blue Cheese Tilsiter Tête de Moine 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