



2003 World Cruise

CRYSTAL SYMPHONY
WONDERS OF THE SOUTHERN SEAS

Captain's Gala Dinner

Tuesday, April 15, 2003

World Cruise 2003: Wonders of the Southern Seas

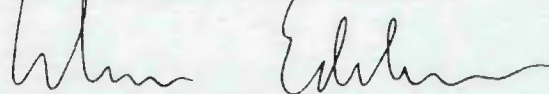
World Voyage V: "The Great Pacific Crossing"

At Sea, en route to Noumea, New Caledonia

Maitre d'Hôtel **Leo Assmair**, Executive Chef **Markus Nufer**

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 John Dory 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: Leewin Estate Art Series Chardonnay Margaret River,
Australia 1999 – \$56.00

Flavor of vanilla and pineapple with barrel fermented character, rich and full in body.

By the Glass: Cloudy Bay Sauvignon Blanc Marlborough, New Zealand 2002 – \$9.00

Kiwi and tropical fruit, good acidity, light, crisp, and very refreshing.

RED WINE

By the Bottle: Leewin Estate Art Series Cabernet Sauvignon,
Margaret River, Australia 1998 – \$48.00

Ripe late summer berries and a touch of oak, medium body, and perfectly balanced.

By the Glass: Cuvaision Winery Merlot, Napa Valley 2000 – \$10.00

Dense with flavors of ripe dark fruit, plums, and a hint of chocolate, full and rich in taste.

For a more extensive selection, please ask your Sommelier.



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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 Whole Australian Rock Lobster

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

Broiled Fresh John Dory Fillets

On a Champagne Tarragon Sauce, Served with Mashed Potato,
Sautéed Spinach, and Mushrooms Ragoût

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 Tasmanian 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.



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Dessert Menu

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Maitre d'Hôtel **Leo Assmair**, Executive Chef **Markus Nufer**

Executive Pastry Chef **Harald Neufang**

SWEET FINALE

"Délice 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

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 Strawberry or Cappuccino Yogurt

Refreshing Passion Fruit Champagne Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Tilsiter Roquefort Camembert Boursin Garlic 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