



2003 World Cruise
CRYSTAL SYMPHONY
WONDERS OF THE SOUTHERN SEAS

Captain's Gala Dinner

Thursday, May 1, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage V: "The Great Pacific Crossing"
At Sea, en route to Los Angeles, California

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

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:

Stuffed Coconut Boat with Tropical Fruit sprinkled with Drambuie

Fresh John Dory 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

Mascarpone and Pear Tart with Vanilla Ice Cream

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Chardonnay, Grgich Hill, Napa Valley 1999 – \$52.00

Racy and full-bodied; offers delicate aromas and flavors of green apple, pear, pineapple; long citrus-smacking finish.

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

Bright and refreshing; green apple, pear, apricot character; light oak shading with a long lasting finish.

RED WINE

By the Bottle: Cabernet Sauvignon, Jordan Winery, Sonoma County 1998 – \$68.00

Full-bodied; compacted flavors of cassis, blackberries, and plum; very firm tannins and an incredibly silky texture on a harmonious finish.

By the Glass: Pinot Noir, Acacia Winery Carneros, California 2001 – \$8.00

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

For our 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 Fresh Whole Lobster from Maine

Served with Sauce Hollandaise, Melted Lemon Butter, 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 Agnolotti

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 John Dory** 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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Executive Pastry Chef **Harald Neufang**

SWEET FINALE

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

Mascarpone and Pear Tart with Vanilla Ice Cream

Sugar-Free Passionfruit Timbale

Tropical Fruit in Season

Chocolate Truffles and Petits Fours

ICE CREAM, FROZEN YOGURT, SHERBET

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

Freshly Frozen Nonfat Peach or Cookies 'n' Cream Yogurt

Refreshing Kir Royale Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Gouda Swiss Gruyère Boursin Garlic Fromage de Chèvre
Double Brie Blue Cheese

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