

Gala Welcome Dinner

Monday, February 26, 2007

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Cabo San Lucas, Mexico

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

I would like to warmly welcome you aboard Crystal Symphony. I am pleased to celebrate this Gala evening with you, and I sincerely wish you Bon Voyage and Bon Appétit.



Captain Egil Giske, 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 Greens with Cherry Tomatoes, Fresh Artichokes, Cucumbers, Mushrooms, Sprouts and Crisp Celery Straw

Châteaubriand

Pink-Roasted Beef Tenderloin with Port Wine Gravy,
Served with Garden Vegetables and Duchess Potatoes

Refreshing Passion Fruit-Champagne Sherbet

VEGETARIAN SELECTIONS

Exotic Fruit Martini Cocktail with Champagne and Grand Marnier Liqueur

Essence of Garden Vegetables with Pumpkin Agnolotti

Baked Sweet Potato Strudel

With Portobello Mushrooms, Grilled Parsnips and Asparagus and Portwine Reduction

Crunchy Vanilla Mousse with Fudge Sauce

LOW-CARB CHOICES

Clear Oxtail Soup with Wild Rice

Broiled Fresh Maine Lobster

With Melted Butter or Sauce Hollandaise, Served with Steamed Green Garden Vegetables

Yogurt Terrine with Fruit Coulis

HEAD SOMMELIER'S SUGGESTIONS

Champagne By the Glass: Louis Roederer Brut Premier "Cuvée Crystal Cruises,"
Reims, France NV \$13.00

White

By the Bottle: Fume Blanc, "Pur Sang," Didier Dagueneau, Loire Valley, France 2001 \$125.00

By the Glass: Chardonnay, Matanzas Creek Winery, Sonoma County 2005 \$11.00

Red

By the Bottle: Insignia, Joseph Phelps Vineyard, Napa Valley 2001 \$198.00

By the Glass: Zinfandel, Seghesio Family Vineyards, "Old Vine,"

Sonoma County 2004 \$10.50

APPETIZERS

Napoléon of American Malossol Caviar with Crème Fraîche and Buckwheat Blinis
Duck Liver Parfait with Peach Chutney and Black Pepper Filo
Fresh Oysters on Ice with Red Wine Vinaigrette and Cocktail Sauce
Exotic Fruit Martini Cocktail with Champagne and Grand Marnier Liqueur

SOUP AND SALAD

Wild Forest Mushroom Soup "Cappuccino Style"
Essence of Oxtail with Pumpkin Agnolotti
Low-sodium soups are available upon request
Captain's Salad – Selected Bouquet of Fresh Garden Greens with Cherry Tomatoes,
Fresh Artichokes, Cucumbers, Mushrooms, Sprouts and Crisp Celery Straw
*Traditional favorite dressings available, plus today's specials:
Fat-Free Honey-Lime or Low-Calorie Papaya-Ginger Dressing*

SHERBET

Refreshing Passion Fruit-Champagne Sherbet

PASTA SPECIAL

Capellini Pasta with Broccoli Pesto and Goat Cheese Sprinkled with Pine Nuts

SALAD ENTRÉE

Millionaire's Salad – Bouquet of Garden Greens, Grapefruit, Orange Segments,
Palm Hearts and Beluga Lentils, Tossed with Raspberry-Champagne Vinaigrette,
Topped with Pink-Roasted Duck Breast and Foie Gras Croutons

MAIN FARES

Broiled Fresh Maine Lobster
With Melted Butter or Sauce Hollandaise, Served with Asparagus,
Baby Carrots and Truffle Risotto
Pan-Fried Scallion-Crusted Black Bass Fillet
Topped with Scallops on Carrot Mashed Potatoes,
Served Baby Vegetables and Lemon Beurre Blanc
Châteaubriand
Pink-Roasted Beef Tenderloin with Port Wine Gravy,
Served with Garden Vegetables and Duchess Potatoes
Maple Syrup-Glazed Roasted Quail
With Dried Cherry and Porcini Stuffing, Surrounded by Glazed Snap Peas, Red Beets,
Parsnip Mousseline and Natural Gravy
*Upon your request, these Traditional Main Fares are also available:
Grilled New York Sirloin Steak with Baked Potato, Baby Vegetables and Mustard Hollandaise or
Plain-Grilled Atlantic Salmon Fillet with Herb Potatoes, Asparagus Spears and Chive Beurre Blanc*

SIDE ORDERS

Carrot Mashed Potatoes Asparagus Baby Vegetables
Capellini Pasta with Tomato Sauce Duchess Potatoes
*Upon request, dishes are available without sauce.
Vegetables are also available steamed, without butter or salt.*

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Executive Pastry Chef Josef Ehammer

SWEET FINALE

"Délice au Café" – White Chocolate Coffee Cake with Raspberry Sauce

Almond-Lemon Tart with Lemon Zest Ice Cream and Warm Blue Berries

Crunchy Vanilla Mousse with Fudge Sauce

Sugar-Free Strawberry Tartlet with Diet Ice Cream

Low-Carb Yogurt Fruit Terrine

Truffles and Petit Fours

An Assortment of Fruit in Season

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Double Caramel, Mocha or Chocolate Chip Ice Cream
with your choice of Mango, Strawberry or Butterscotch Topping

Freshly Frozen, Nonfat Double Dutch Chocolate or Strawberry Yogurt

Refreshing Passion Fruit-Champagne Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Crottin de Chavignol Camembert St. Maure Mt. McKindley

Boursault Roquefort

Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Café Latte

Cappuccino Espresso Selection of International Teas

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass (3oz):

Kracher, Crystal Cuvée, Trockenbeerenauslese, Burgenland, Austria 2000 \$12.00

Dessert Wine by the Bottle:

Château d'Yquem, Sauternes, Bordeaux, France 1990 \$610.00

AFTER-DINNER ENTERTAINMENT

Production Showtime

8:30pm and 10:45pm • Galaxy Lounge

The Crystal Ensemble
of Singers and Dancers

