

# Captain's Gala Welcome Dinner

Tuesday, February 12, 2008  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to George Town, Grand Cayman, British West Indies  
Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

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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

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## VEGETARIAN SELECTIONS

Selected Fruits Presented in a Baby Pineapple Boat,  
Sprinkled with Grand Marnier Liqueur

Wild Forest Mushroom Soup "Cappuccino Style"

Maple-Glazed Sweet Potato Soufflé  
With Grilled Asparagus & Parsnips and Red Wine Reduction

Tahitian Vanilla Crème Brûlée with Fresh Fruits

## ON THE LIGHTER SIDE

*Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, carbohydrates, fat and sodium by offering these special selections:*

Clear Oxtail Soup with Wild Rice

Beef Tenderloin Salad  
Florida Garden Greens with Balsamic Dressing,  
Topped with Sliced Black Angus Beef Tenderloin and Tomatoes, Sprinkled with Pecans

Apple Crumble Tart with Cinnamon Ice Cream

## HEAD SOMMELIER'S SUGGESTIONS

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

White Wine  
By the Bottle: Chardonnay, Far Niente Winery, Napa Valley, California 2005 \$85.00  
By the Glass: Chardonnay, Chateau Montelena Winery, Napa Valley 2005 \$12.00

Red Wine  
By the Bottle: Cabernet Sauvignon, "Special Selection" Caymus Winery,  
Napa Valley 2005 \$195.00  
By the Glass: Cabernet Sauvignon, Chateau Montelena Winery, Napa Valley 2004 \$14.00

*For our complete selection of fine wines by the glass, please ask your Sommelier.*

## APPETIZERS

Iced Malossol Caviar with Sour Cream, Chopped Eggs and Onions,  
Accompanied by Melba Toast and Buckwheat Blinis

Pâté de Foie Gras with Port Wine Jelly and Toasted Brioche

Fresh Fine Claire Oysters

Served on Crushed Ice with Red Wine Shallot Vinaigrette and Cocktail Sauce

Selected Fruits Presented in a Baby Pineapple Boat,

Sprinkled with Grand Marnier Liqueur

## 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 Greens with Cherry Tomatoes,  
Cucumbers, Mushrooms, Sprouts and Sweet Potato Straw

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Honey-Lime or Low-Calorie Papaya-Ginger Yogurt*

## PASTA SPECIAL

Spinach Tagliatelle with Oven-Dried Tomatoes, Roasted Eggplant, Caviar and  
Basil in Alfredo Sauce

## SALAD ENTREE

Beef Tenderloin Salad

Californian Garden Greens, Tossed with Balsamic Vinaigrette,

Topped with Sliced Black Angus Beef Tenderloin, Garnished with Cherry Tomatoes,  
Sprinkled with Pecans, Served with Crisp Sesame Lavosh Chips

## MAIN FARES

Broiled Fresh Lobster from Maine

With Melted Butter or Sauce Hollandaise, Served with Steamed Baby Vegetables and  
Truffled Leek Risotto

Pan-Fried Fillet of Atlantic Black Bass

On a Potato Galette, Served with Baby Squash and Champagne Beurre Blanc,  
Topped with Plum Tomato-Saffron Confit

Châteaubriand

Sliced Black Angus Beef Tenderloin with Port Wine Gravy,  
Served with Garden Vegetables and Duchesse Potatoes

Marinated, Baked Quail

With Porcini Stuffing, Honey-Braised Summer Cabbage, Thyme-Roasted Artichokes,  
Glazed Baby Carrots and Madeira Sauce

*Upon your request, these Traditional Main Fares are also available:*

*Grilled Black Angus New York Cut Sirloin Steak with Baked Potato, Spring Vegetables and*

*Green Peppercorn Hollandaise; or Plain-Grilled Chicken Breast with Mashed Potatoes, Asparagus Spears  
and Natural Gravy*

## SIDE ORDERS

Champagne Honey-Braised Summer Cabbage Asparagus Spears

Assorted Vegetables Truffled Leek Risotto Spinach Tagliatelle Pasta with Tomato Sauce

*Upon request, dishes are available without sauce, and main courses can be served as half portions.*

*Vegetables are also available steamed, without butter or salt.*

# Gala Welcome Dinner Dessert

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Executive Pastry Chef Harald Neufang

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## SWEET FINALE

*Our Executive Pastry Chef Harald Neufang has selected these Sweet Creations for this evening:*

### Sugar Mill

Butterscotch Pudding, Dollop of Cream and Orange Short Bread

### Délice aux Chocolate

White Chocolate Truffle Cake, Chocolate Walnut Napoleon and Raspberry Cocktail

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## SUGAR-FREE

Mocha Cream Puff

Rice Pudding with Tropical Fruit Salad

## CLASSIC DESSERTS

*Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherberts are also available:*

Tahitian Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Apple Crumble Tart with Cinnamon Ice Cream

Vanilla, Butter Pecan, Strawberry or Cookies 'n' Cream Ice Cream

*With Your Choice of Toppings*

Freshly Frozen, Low-Fat Cappuccino or Strawberry Yogurt

Refreshing Passion Fruit Champagne Sherbet

Petit Fours and Chocolate Truffles

Seasonal Fruits

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## FROM THE CHEESE TROLLEY

Roquefort Cheddar Camembert Jarlsberg Valencoy with Ash Morbier

*Served with Crackers, Biscuits, Walnut Baguette, Finn Bread and Condiments*

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## HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Bottle:

Château d'Yquem, Sauternes, Bordeaux, France 1990 \$750.00

Dessert Wine by the Glass:

Vin Santo, Isola E Olena, Tuscany, Italy 1999 \$9.00