

# Captain's Gala Welcome Dinner

Tuesday, March 10, 2009  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to Honolulu, Hawaii, USA

Maitre d'Hôtel Josef Widmar    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 Ralf Zander, 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:*

### Captain's Salad

Selected Bouquet of Fresh Garden Greens with Cherry Tomatoes, Cucumbers, Mushrooms, Sprouts and Sweet Potato Chips

### Broiled Fillet of Black Cod

With Assorted Garden Vegetables, Herb Potatoes and Lemon Tomato Confit

Refreshing Passion Fruit-Champagne Sherbet

## VEGETARIAN SELECTIONS

Assorted Exotic Fruit Presented with a Golden Pineapple Boat,  
Perfumed with Grand Marnier Orange Liqueur

Wild Forest Mushroom Soup "Cappuccino Style"

Sweet Potato Soufflé

Served on Grilled Asparagus, Parsnips, and Port Wine Reduction

Chocolate Ooze Cake with Vanilla Ice Cream

## HEAD SOMMELIER'S SUGGESTIONS

Champagne By the Glass: Veuve Cliquot, Brut, Reims, France NV \$17.00

### White

By the Bottle: Fume Blanc, "Pur Sang," Didier Dagueneau, Loire Valley, France 2001 \$135.00

By the Glass: Chardonnay, Rombauer Winery, Napa Valley 2007 \$12.50

### Red

By the Bottle: Insignia, Joseph Phelps Vineyard, Napa Valley 2004 \$275.00

By the Glass: Cabernet Sauvignon, Chateau Montelena Winery, Napa Valley, California 2005 \$14.50

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

## APPETIZERS

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

Fresh Oysters on Ice with Red Wine Vinaigrette and Cocktail Sauce

Chicken Liver Parfait with Black Truffles,  
Served with Pear Confit, Port Wine Gelée and Toasted Brioche

Assorted Exotic Fruit Presented with a Golden Pineapple Boat,  
Perfumed with Grand Marnier Orange 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 Chips

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

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

## PASTA SPECIAL

Linguine Pasta with Alfredo Sauce,  
Topped with Truffle-Arugula Pesto and Sautéed Sea Scallops

## 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 Lemon Butter or Sauce Hollandaise,  
Fresh Asparagus and Leek-Truffle Risotto

Broiled Fillet of Black Cod  
On a Spinach-Potato Galette, Served with a Light Chive Beurre Blanc,  
Baby Vegetables, Sautéed Oyster Mushrooms and Saffron-Tomato Confit

Oven-Baked Quail  
Filled with Mushroom Stuffing, Served with Braised White Cabbage,  
Surrounded by Baby Carrots, Braised Fresh Artichokes and Madeira Sauce

Châteaubriand  
Pink-Roasted Sliced Black Angus Beef Tenderloin with Port Wine Gravy,  
Fresh Baby Garden Vegetables and Duchess Potatoes

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

*NY Cut Black Angus Sirloin Steak, Served with Steamed Vegetables, Baked Potato and Sauce Béarnaise;  
or Chicken Breast, Served with Garden Vegetables, Mashed Potatoes and Natural Gravy*

## SIDE ORDERS

Garden Fresh Vegetables    Leek-Truffle Risotto  
Duchess Potatoes    Angel Hair Pasta with Tomato-Basil 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 Josef Ehammer

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## SWEET FINALE

*Our Executive Pastry Chef Josef Ehammer 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 Hazelnut 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 Sherbets are also available:*

Tahitian Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Apple Crumble Tart with Vanilla Ice Cream

Vanilla, Strawberry Cheesecake or Spumoni Ice Cream

*With Your Choice of Toppings*

Freshly Frozen, Nonfat Cappuccino or Strawberry Yogurt

Refreshing Passion Fruit Champagne Sherbet

Petits Fours and Chocolate Truffles

Seasonal Fruits

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## FROM THE CHEESE TROLLEY

Please check with your Senior Waiter for tonight's cheese selection

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## HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Bottle:

Château d'Yquem, Sauternes, Bordeaux, France 1990 \$950.00

Dessert Wine by the Glass:

Vin Santo, Isola e Olena, Tuscany, Italy 1999 \$8.50