

The Captain's Gala

CRYSTAL SYMPHONY

FRIDAY, MAY 5, 1995

GRAND MAIDEN VOYAGE • AT SEA

Maître d'Hotel Josef Widmar *Executive Chef* Hubert Buelacher

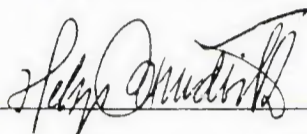
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ELCOME ABOARD

I WOULD LIKE TO WELCOME ALL OUR NEW GUESTS
ABOARD CRYSTAL SYMPHONY.

I AM PLEASED TO CELEBRATE THIS GALA EVENING WITH YOU.

BON APPÉTIT!



CAPTAIN HELGE BRUDVIK, COMMANDING

LIGHTER FARE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat, sodium by offering these choices:

Medley of Selected Crunchy Field Lettuce with Yellow Pear Tomatoes and Fresh Artichokes

Grilled Fillet of Fresh Mahi Mahi

With Fennel Vinaigrette, and Steamed Baby Vegetables

Sugar Free Tiramisu

Approximately per serving: Calories 428, Protein 28g, Fat 12g, Cholesterol 41mg, Sodium 291mg

VEGETARIAN SELECTIONS

Chilled Pineapple Basket, Filled with Tropical Fruit, Perfumed with Honeydew Melon Liqueur

Filo Pastry "Frying Pan"

Filled with Wild Mushrooms and Garden Vegetables, Sprinkled with Chive Sauce

*Chocolate Fantasy – Crunchy Chocolate-Almond Sticks
and Grand Marnier Pyramid with Fresh Berries*

CELLAR MASTER SUGGESTIONS

CHAMPAGNE

By the Bottle: *Veuve Clicquot Ponsardin Brut, NV* – \$50.00

By the Glass: *Louis Roederer Brut Premier, NV* – \$8.50

WHITE WINE

By the Bottle: *Grgich Hills Chardonnay, Napa Valley, 1991* – \$40.00

By the Glass: *Pouilly-Fuissé, Louis Jadot, 1992* – \$8.00

RED WINE

By the Bottle: *Beringer "Private Reserve" Cabernet Sauvignon, Napa Valley, 1989* – \$50.00

By the Glass: *Châteauneuf-du-Pape, Domaine de la Roquette, 1991* – \$8.00



The Captain's Gala

A P P E T I Z E R S

*Iced Caspian Sea Sevruga Caviar with Traditional Trimmings,
Melba Toast and Buckwheat Blinis*

*Rendezvous of Smoked Salmon Crêpe, Paté de Fois Gras,
and Crab Claw on Selected Baby Greens*

*Chilled Pineapple Basket filled with Tropical Fruit,
Perfumed with Honeydew Melon Liqueur*

S O U P S

Midwest Baby Corn Bisque with Bell Pepper Confit and Crisp Leek

Clear Oxtail Soup with Barley and Chester-Sesame Sticks

S A L A D

Medley of Selected Crunchy Field Lettuce with Yellow Pear Tomatoes and Fresh Artichoke Chips

*Traditional favorite dressings available, plus today's specials:
Fat-Free Honey Lime or Low-Calorie Scallion-Ginger Vinaigrette*

M A I N C O U R S E S

Broiled Fresh Maine Lobster

Served with Sauce American, Garden Fresh Vegetables, and Wild Rice

Grilled Fillet of Fresh Mahi Mahi

With Fennel Vinaigrette, Steamed Baby Vegetables, and Noisette Potatoes

Sautéed Medallions of Veal

*On Light Creamy Watercress Sauce, White Asparagus Spears, and
Angelhair Pasta with Tomato Confit*

Châteaubriand

*Sliced Black Angus Beef Tenderloin with Sauce Bearnaise
With Steamed Baby Vegetables, White Asparagus Spears, and Chateau Potatoes*

S I D E O R D E R S

Garden Fresh Vegetables White Asparagus Spears Steamed Baby Vegetables

Noisette Potatoes Wild Rice Angelhair Pasta with Tomato Sauce

Upon request, dishes are available without sauce. • Vegetables are also available steamed, without butter or salt.



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CRYSTAL SYMPHONY

D E S S E R T

FRIDAY, MAY 5, 1995
GRAND MAIDEN CRUISE • AT SEA

Maitre d'Hotel Josef Widmar *Executive Chef* Hubert Buelacher
Executive Pastry Chef Manfred Schneider

S W E E T F I N A L E

Chocolate Fantasy – Crunchy Chocolate-Almond Sticks
with Grand Marnier Pyramid and Fresh Berries
Tahitian Vanilla Mousse on Raspberry Coulis
Sugar Free Tiramisu
Assortment of Fruits in Season

I C E C R E A M F R O Z E N Y O G U R T S H E R B E T

Vanilla, Chocolate, Strawberry, or Rum Raisin Ice Cream
with your choice of Mango, Fudge or Vanilla Sauce
Freshly Frozen, Non-Fat Cappuccino or Honey Almond Yogurt
Refreshing King Coconut Sherbet with Lime

S E L E C T I O N S F R O M T H E C H E E S E T R O L L E Y

Le Pouligny St. Pierre Brie Gouda St. Marcellin Gorgonzola
Served with Crackers and Biscuits

B E V E R A G E S

Freshly Brewed Coffee Decaffeinated Coffee
Selection of International Teas

Plantation Pralines, Truffles, and Petits Fours from our Executive Pastry Chef

A F T E R D I N N E R D R I N K S

As a Digestif, we would like to recommend:

Tia Maria – \$3.75 Vintage Port – \$5.75
Grand Marnier – \$4.00 Remy Martin Cognac V.S.O.P. – \$4.75
or your favorite classic after dinner liqueur, available from your bar waiter

