

# The Captain's Gala

CRYSTAL SYMPHONY

FRIDAY, MAY 12, 1995

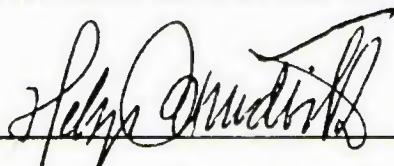
GRAND MAIDEN VOYAGE • AT SEA

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

## CAPTAIN'S GALA DINNER

ON BEHALF OF THE OFFICERS, STAFF, AND CREW OF CRYSTAL SYMPHONY,  
I WOULD LIKE TO BID ALL GUESTS LEAVING US IN NASSAU  
"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.



CAPTAIN HELGE BRUDVIK, COMMANDING

### LIGHTER FARE

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

*Exotic Fruit, Served in a Baby Pineapple*

**Grilled Wisconsin Veal Medallions**

*With Assorted Steamed Young Vegetables, and Black Pepper Linguini*

*Freshly Frozen Non Fat Hazelnut-Amaretto Yogurt*

*Approximately per serving: Calories 312, Protein 39g, Fat 11g, Cholesterol 91mg, Sodium 185mg*

### VEGETARIAN SELECTIONS

*Fresh Mushroom Soup "Cappuccino Style" with Whipped Cream and Paprika*

**Chili Relenos**

*Filled with Spicy Cream and Cheddar Cheese on Salsa Piquante*

*The American Institution – Baked Alaska Flambee en Parade*

### CELLAR MASTER SUGGESTIONS

#### CHAMPAGNE

By the Bottle: *Perrier Jouët, Extra Dry, NV* – \$45.00

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

#### WHITE WINE

By the Bottle: *Château Montelena Chardonnay, Napa Valley, 1992* – \$34.00

By the Glass: *Cuvaison Chardonnay, Carneros, 1993* – \$7.00

#### RED WINE

By the Bottle: *Jordan Cabernet Sauvignon, Alexander Valley, 1989* – \$38.00

By the Glass: *Acacia Pinot Noir, Carneros, 1993* – \$6.50



# *The Captain's Gala*

## A P P E T I Z E R S

*Iced Caspian Sea Oscietre Caviar with Sour Cream, Chopped Eggs and Onions,  
Accompanied by Melba Toast and Buckwheat Blinis*

*Truffle Chicken Liver Parfait with Madeira Aspic and Warm Brioche*

*Exotic Fruit, Served in a Baby Pineapple, Perfumed with Grand Marnier*

## S O U P S

*Fresh Mushroom Soup "Cappuccino Style" with Whipped Cream and Paprika*

*Double Chicken Consommé "Elysse" in Puff Pastry Dome*

## S A L A D

*Captain's Salad – Selected Salad Bouquet with Cherry Tomatoes, Belgian Endive,  
Watercress, Enoke Mushrooms, Served with your Choice of Dressing*

*Traditional favorite dressings available, plus today's specials:  
Fat Free Tomato Basil and Low Calorie Wasabe Dressing*

## M A I N C O U R S E S

### **Broiled Lobster Tail "Madame Butterfly"**

*Served with Pink Sauce Vin Blanc, Green Asparagus Spears and Saffron Pilaf Rice*

### **Grilled Wisconsin Veal Medallions**

*On Morrel Cream Sauce, with Assorted Steamed Young Vegetables, and Black Pepper Linguini*

### **Filet of Beef Wellington – Pink Roasted Tenderloin of Beef**

*In a Flaky Puff Pastry, Sauce Perigourdine, Assorted Steamed Young Vegetables,  
and Chateau Potatoes*

### **Baked Supreme of Wild Pheasant**

*On Black Currant Sauce, Caramelized Apple Slices, Assorted Fresh Young Vegetables,  
Gallettes of Sweet Corn*

## S I D E O R D E R S

*Assorted Steamed Young Vegetables   Green Asparagus Spears  
Gallettes of Sweet Corn   Chateau Potatoes   Saffron Pilaf Rice  
Linguine with Tomato Sauce*

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



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### D E S S E R T

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*Executive Pastry Chef* Manfred Schneider

### S W E E T   F I N A L E

The American Institution – Baked Alaska Flambee en Parade

Warm Crepes with Strawberry-Vanilla Parfait

Sugar Free Ice Coupe "Belle Helene"

Freshly Frozen Non Fat Hazelnut-Amaretto and Peach Yogurt

Assortment of Fruits in Season

### 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

Brie    St. Marcellin    Gorgonzola    Bel Paese and Chevre

Served with Crackers and Bisquits

### B E V E R A G E S

Freshly Brewed Coffee    Decaffeinated Coffee

Selection of International Teas

Plantation Pralines, Truffles, and Petits Fours

### 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*

