

The Captain's Gala

CRYSTAL SYMPHONY

TUESDAY, MAY 16, 1995

GRAND MAIDEN VOYAGE • AT SEA

Maitre d'Hotel Josef Widmar Executive Chef Hubert Buelacher

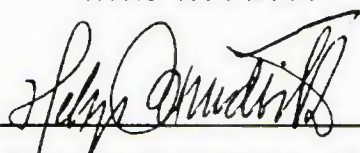
W

E L C O M E A B O A R D

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

I AM PLEASED TO CELEBRATE THIS GALA EVENING WITH YOU.

RON APPÉTIT!



CAPTAIN HELGE BRUDVIK, COMMANDING

L I G H T E R F A R E

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

*Panache of Garden Greens on Belgian Endive and Radicchio Rosso, Cherry Tomatoes,
Baby Cress, and Crunchy Sprouts, Served with Fat Free Tomato-Basil Dressing*

Grilled Filet Mignon of Beef Tenderloin

With Assorted Steamed Vegetables and Baked Potato

Freshly Frozen Non Fat White Chocolate Yogurt

Approximately per serving: Calories 429, Protein 31g, Fat 7g, Cholesterol 75mg, Sodium 387mg

V E G E T A R I A N S E L E C T I O N S

Papaya Filled with Exotic Fruit Salad and Perfumed with Midori Liqueur

Cous Cous Paella

With Fresh Vegetables on Tomato Sauce

Chocolate Soufflé with Orange-Vanilla Sauce

C E L L A R M A S T E R S U G G E S T I O N S

C H A M P A G N E

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

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

W H I T E W I N E

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

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

R E D W I N E

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,
Blinis and Melba Toast*

Terrine of Duck Foie Gras with Tossed Spring Greens and Warm Brioche

Papaya Filled with Exotic Fruit Salad and Perfumed with Midori Liqueur

S O U P S

Creamy Green Pea Soup with Champagne

Pheasant Consommé with Morels and Pistachio Quenelles

S A L A D

*Panache of Garden Greens on Belgian Endive and Radicchio Rosso, Cherry Tomatoes,
Baby Cress, and Crunchy Sprouts, Served with Fat Free Tomato-Basil Dressing*

*Traditional favorite dressings available, plus today's specials:
Fat-Free Tomato Basil or Low-Calorie Lemon Herb Vinaigrette*

M A I N C O U R S E S

Broiled Fresh Maine Lobster

With Steamed Green and White Asparagus and Basmati Pilaf Rice

Grilled Veal Medallions

*With Glazed Apples and Apple Cider Sauce, Served with Assorted Spring Vegetables,
Green Asparagus, and Angelhair Pasta*

Roasted Heart of Beef Tenderloin

*With Shallot-Burgundy Red Wine Sauce, Assorted Spring Vegetables and Green Asparagus,
Anna Potatoes*

Maple Glazed Chicken Breast on Orange-Parsley Stuffing

With Natural Gravy, Served with Assorted Spring Vegetables

S I D E O R D E R S

*Steamed Green and White Asparagus Assorted Spring Vegetables
Orange-Parsley Stuffing Anna Potatoes Basmati Pilaf Rice Angelhair Pasta*

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

TUESDAY, MAY 16, 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 Soufflé with Orange-Vanilla Sauce
Pignoli Croquant Parfait with Whiskey-Caramel Sauce
Sugar Free Passion Fruit Cake
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, Strawberry, Butter Almond, and Praline and Cream Ice Cream
with your choice of Mango, Fudge or Raspberry Sauce
Freshly Frozen, Non-Fat White Chocolate or French Vanilla Yogurt
Refreshing Pink Grapefruit Sherbet

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 Münster Tete de Moine Gorgonzola Bel Paese
Served with Crackers and Biscuits

B E V E R A G E S

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latté Cappuccino
Espresso 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

