

The Captain's Gala

CRYSTAL SYMPHONY

SATURDAY, MAY 27, 1995

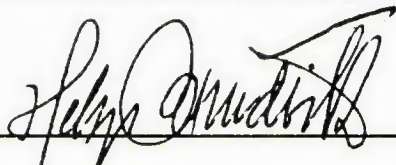
GRAND MAIDEN VOYAGE • AT SEA

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 LOS ANGELES
"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 Vegetables and Black Pepper Linguini

Freshly Frozen Non Fat Vanilla 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: *Veuve Clicquot, Ponsardin Brut, NV-* \$50.00

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

WHITE WINE

By the Bottle: *Jordan Chardonnay, Alexander Valley, 1992* – \$36.00

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

RED WINE

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

By the Glass: *Stag's Leap Cabernet Sauvignon, Napa Valley, 1992* – \$7.50



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 Fresh Young Vegetables, and Black Pepper Linguini

Filet of Beef Wellington – Pink Roasted Tenderloin of Beef

*In a Flaky Puff Pastry, Sauce Perigourdine, Assorted Fresh 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 Fresh 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

SATURDAY, MAY 27, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

Freshly Frozen Non Fat Vanilla and Chocolate 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 Chevre

Served with Crackers and Bisquits

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

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

