

The Captain's Gala

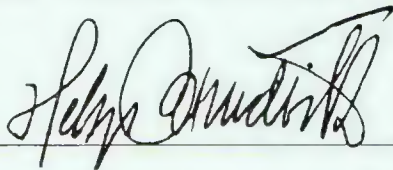
CRYSTAL SYMPHONY

CAPTAIN'S GALA

WELCOME DINNER

FRIDAY, OCTOBER 3, 1997
"FALL TREASURES" CRUISE
AT SEA, EN ROUTE TO QUÉBEC, CANADA
Maitre d'Hôtel Josef Widmar Executive Chef Josef Lumetsberger

I WOULD LIKE TO WARMLY WELCOME ALL OUR GUESTS
ABOARD CRYSTAL SYMPHONY. I AM PLEASED TO CELEBRATE
THIS 'GALA' EVENING WITH YOU. BON APPÉTIT.



CAPTAIN HELGE BRUDVIK, COMMANDER

FOR OUR VEGETARIANS

Exotic Fruit in a Papaya Boat with Grand Marnier

Grilled Asparagus and Parsnips

With Glazed Sweet Potatoes and Broccoli on Red Wine Reduction Sauce

Georgian Pecan Cheesecake

CELLAR MASTER SUGGESTIONS

CHAMPAGNE

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

By the Glass: *Dom Pérignon Epernay 1988* – \$18.50

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

WHITE WINE

By the Bottle: *Grgich Hills Chardonnay, Napa Valley 1994* – \$44.00

By the Glass: *Acacia Chardonnay, Carneros 1995* – \$7.50

RED WINE

By the Bottle: *Beringer Cabernet Sauvignon, "Private Reserve," Napa Valley 1992* – \$60.00

By the Glass: *Chimney Rock Cabernet Sauvignon, Napa Valley, Stag's Leap District 1993* – \$7.50



The Captain's Gala

A P P E T I Z E R S

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

Truffled Chicken Liver Parfait with Warm Brioche

Gratinated Oysters Rockefeller

Exotic Fruit in a Papaya Boat with Grand Marnier

S O U P S

Wild Forest Mushroom Soup "Cappuccino Style"

Clear Oxtail Soup with Wild Rice and Chester-Sesame Sticks

S A L A D

*Captain's Salad – Selected Bouquet of Fresh Garden Lettuce
With Tomatoes, Mushrooms, Sprouts, and Radishes*

Dressings available in the traditional favorites plus today's specials:

Fat-Free Honey-Lime or Low-Calorie Red Wine Vinaigrette

S H E R B E T

Refreshing Peach-Champagne Sherbet

M A I N C O U R S E S

Broiled Fresh Maine Lobster

*With Steamed Fresh Garden Vegetables, Green Asparagus, and Truffled Pilaf Rice
Served with Melted Butter or Sauce Hollandaise*

Grilled Fillet of Fresh Alaskan Halibut

*On a Light Saffron Beurre Blanc
Served with Assorted Garden Vegetables and Herb Potatoes*

Châteaubriand

*Sliced Black Angus Beef Tenderloin with Port Wine Glaze
Served with Garden Vegetables, Asparagus Spears, and Stuffed Potatoes*

Grilled, Herb-Marinated Free Range Chicken Breast

*Served on Linguine Pasta with Tomato Concassé,
Truffle Sauce Supreme, and Steamed Green Asparagus*

S I D E O R D E R S

Assorted Garden Vegetables Steamed Green Asparagus

Linguine Pasta with Tomato Sauce Stuffed Potatoes Truffled Pilaf Rice Herb Potatoes

Upon request, dishes on our menu are available without sauce. Our vegetables are also served without butter or salt.

