

# *The Captain's Gala*

## CRYSTAL SYMPHONY

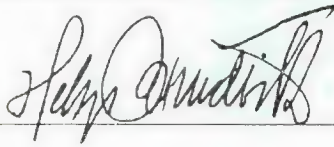
FRIDAY, OCTOBER 17, 1997  
"SUNNY PASSAGE SOUTH" CRUISE  
AT SEA, EN ROUTE TO CHARLOTTE AMALIE, ST. THOMAS

*Maître d'Hôtel* Josef Widmar    *Executive Chef* Josef Lumetsberger

## 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 SAN JUAN  
"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, COMMANDER

## CHEF'S SUGGESTIONS

*Iced Russian Sevruga Caviar with Traditional Condiments, Blinis and Melba Toast*

*Cream of Asparagus "Argenteuil"*

**Roasted, Herb-Marinated Quail**

*On Braised Summer Cabbage with Apples,  
Potato Coins, and Cassis Flavored Gravy*

*The American Institution – Baked Alaska Flambe en Parade*

## FOR OUR VEGETARIANS

*Papaya Boat Filled with Tropical Fruit, Sprinkled with Grand Marnier*

**Irish Cobbler Potato Strudel**

*With Caramelized Onions, Early Morels, on Port Wine Reduction Sauce*

*Blackberry Mousse with Cassis Mirror*

## CELLAR MASTER SUGGESTIONS

### CHAMPAGNE

By the Bottle: *Mumm Cordon Rouge, Reims NV* – \$42.00

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

By the Glass: *Moët & Chandon, Cuvée Dom Pérignon, Epernay 1988* – \$18.50

### WHITE WINE

By the Bottle: *Babcock Vineyard Grand Cuvée Chardonnay, Santa Ynez Valley 1994* – \$48.00

By the Glass: *Cuaison Chardonnay, Carneros 1995* – \$7.00

### RED WINE

By the Bottle: *Jordan Cabernet Sauvignon, Alexander Valley 1992* – \$45.00

By the Glass: *Cuaison Merlot, Napa Valley 1994* – \$8.75





# *The Captain's Gala*

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

*Iced Russian Sevruga Caviar with Traditional Condiments, Blinis, and Melba Toast*

*Pâté de Foie Gras of Duck with Warm Brioche*

*Alaskan Halibut Carpaccio with Vegetable Vinaigrette*

*Papaya Boat Filled with Tropical Fruit, Sprinkled with Grand Marnier*

## S O U P S

*Beef Consommé with Truffle and Goose Liver Croutons*

*Cream of Asparagus "Argenteuil"*

## S A L A D

### *The Commander's Salad*

*Selected Salad Bouquet with Tomatoes, Cucumbers, Carrots, Endive, and Daikon Julienne, Served with Balsamic Vinaigrette*

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

## S H E R B E T

*Refreshing Kir Royal Sherbet*

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

### *Broiled King Crab Legs*

*Served with Melted Lemon Butter or Sauce Hollandaise,  
Steamed Fresh Garden Vegetables, and Saffron Pilaf Rice*

### *Roasted, Herb-Marinated Quail*

*On Braised Summer Cabbage with Apples,  
Potato Coins, and Cassis Flavored Gravy*

### *Filet of Beef Wellington*

*Pink Roasted Tenderloin of Beef in Flaky Puff Pastry,  
With Sauce Perigourdine, Assorted Fresh Young Vegetables, and Château Potatoes*

### *Grilled Wisconsin Veal Medallions*

*On Creamy Morel Sauce, Fresh Vegetable Bouquet, and Angel Hair Pasta*

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

*Fresh Vegetable Bouquet   Braised Summer Cabbage   Saffron Pilaf Rice*

*Potato Coins   Château Potatoes   Angel Hair Pasta with Tomato Sauce*

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

