

# *The Captain's Gala*

CRYSTAL SYMPHONY

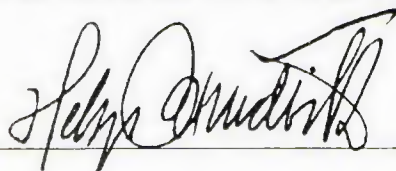
## CAPTAIN'S GALA

WELCOME DINNER

FRIDAY, OCTOBER 31, 1997  
"GOLDEN PANAMA" CRUISE  
AT SEA, EN ROUTE TO PUERTO CALDERA, COSTA RICA

*Maître d'Hôtel Josef Widmar    Executive Chef Jürgen Klocker*

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 Pineapple 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: *Mumm Cordon Rouge, Reims NV* – \$42.00

By the Glass: *Moët & Chandon, Cuvée Dom Pérignon, Epernay 1990* – \$18.50

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

#### WHITE WINE

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

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

#### RED WINE

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

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



*O* N T H E  
L I G H T E R  
S I D E

-DINNER-  
FRIDAY,  
OCTOBER 31, 1997

L O W - F A T  
S E L E C T I O N S

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

*Exotic Fruit in a Pineapple  
Boat with Grand Marnier*

**Grilled Fillet of Fresh  
Mahi Mahi**  
*On Fennel-Herb Vinaigrette  
Served with Steamed Vegetables  
and Boiled Potatoes*

*Sugar-Free Tiramisu*

*Approximately per serving:*  
Calories: 495 Protein: 42g Fat: 8g  
Cholesterol: 22mg Sodium: 340mg

S A L A D  
E N T R E E

**Captain's Salad**  
*Selected Bouquet of  
Fresh Garden Lettuce with  
Tomatoes, Mushrooms, Sprouts,  
and Radishes, Served with  
Roasted Beef Tenderloin*

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

AVAILABLE DAILY

**Grilled Black Angus  
Sirloin Steak**  
*Served with Baked Potato and  
Vegetables of the Day*

**Plain Grilled  
Atlantic Salmon Fillet**  
*Served with Potato and  
Vegetables of the Day*



# *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 Pineapple Boat with Grand Marnier*

## S O U P S

*Cream of Fresh Herbs with Grilled Scallops*

*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, Cucumbers, 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 Lobster Tail "Madame Butterfly"***

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

***Grilled Fillet of Fresh Mahi Mahi***

*On a Fennel-Herb Vinaigrette  
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.*



# The Captain's Gala

## CRYSTAL SYMPHONY

### D E S S E R T

FRIDAY, OCTOBER 31, 1997  
"GOLDEN PANAMA" CRUISE  
AT SEA, EN ROUTE TO PUERTO CALDERA, COSTA RICA

Maitre d'Hôtel **Josef Widmar**    Executive Chef **Jürgen Klocker**  
Executive Pastry Chef **Sissel Holm**

## S W E E T   F I N A L E

*Chocolate Fantasy – Grand Marnier Flavored Mousse with Crunchy Chocolate Sticks*

*Georgian Pecan Cheesecake*

*Sugar-Free Tiramisu*

*Assortment of Fruits in Season*

*Plantation Truffles and Petits Fours*

## 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, Green Tea, Mocha, Chocolate Ice Cream  
With Your Choice of Mango, Strawberry, or Butterscotch Topping*

*Freshly Frozen, Non-Fat Chocolate or Strawberry Yogurt*

*Refreshing Peach Champagne 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

*Bel Paese    Caraway    Roquefort    Camembert    Ricotta Salata*

*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*

## 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    Late-Bottled Vintage Port – \$4.50*

*Grand Marnier – \$4.00    Remy Martin Cognac V.S.O.P. – \$5.00*

*or your favorite classic after dinner liqueur, available from your Wine Steward*

