

# *The Captain's Gala*

## CRYSTAL SYMPHONY

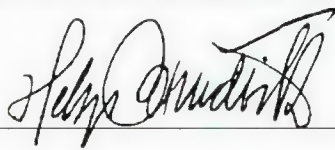
SATURDAY, NOVEMBER 8, 1997  
"GOLDEN PANAMA" CRUISE  
AT SEA, EN ROUTE TO NEW ORLEANS, LOUISIANA

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

## 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 NEW ORLEANS  
"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"*

### **Filet of Beef Wellington**

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

*The American Institution – Baked Alaska Flambe en Parade*

## FOR OUR VEGETARIANS

*Half Papaya 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: *Moët & Chandon, Cuvée Dom Pérignon, Epernay 1988* – \$18.50

### WHITE WINE

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

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

### RED WINE

By the Bottle: *Beringer Howell Mountain Merlot, Napa Valley 1993* – \$52.00

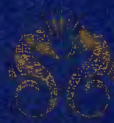
By the Glass: *Cuvaison Merlot, Napa Valley 1994* – \$8.75

### DESSERT WINE

By the Bottle: *Muscat, Vin de Glacier, Bonny Doon Vineyard (375ml) California 1995* – \$20.00

By the Glass: *Muscat, Vin de Glacier, Bonny Doon Vineyard, California 1995* – \$5.00

By the Glass: *Château Ricussec, Sauternes 1989* – \$8.75



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

-DINNER-  
SATURDAY,  
NOVEMBER 8, 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:*

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

*Sautéed Medallions of Veal  
On a Twist of Angel Hair Pasta  
With Garden Fresh Vegetables*

*Refreshing Kir Royal Sherbet*

*Approximately per serving:  
Calories: 545 Protein: 42g Fat: 8g  
Cholesterol: 22mg Sodium: 340mg*

S A L A D  
E N T R E E

**Garden Selection**  
*Assorted Baby Greens with Grilled  
Eggplant and Zucchini, Sprinkled  
with French Goat Cheese, Sun  
Dried Tomatoes, Grilled Sliced Beef  
Tenderloin, and Tossed with  
Balsamic Vinaigrette*

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 Chicken Breast**  
*Served with Baked Potato and  
Vegetables of the Day*

# *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*

*Half Papaya 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 Fried Celery 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 Pilaf Rice*

### ***Oven-Baked Pheasant with Black Olive Sauce***

*On Parsnip Purée with Saffron and Fresh Garden Vegetables*

### ***Filet of Beef Wellington***

*Pink Roasted Tenderloin of Beef in Flaky Puff Pastry,  
With Sauce Périgourdine, 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   Parsnip Purée with Saffron   Pilaf Rice*

*Steamed Potatoes   Château Potatoes   Angel Hair Pasta with Tomato Sauce*

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



# *The Captain's Gala*

## CRYSTAL SYMPHONY

# D ESSERT

SATURDAY, NOVEMBER 8, 1997  
"GOLDEN PANAMA" CRUISE  
AT SEA, EN ROUTE TO NEW ORLEANS, LOUISIANA

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

## SWEET FINALE

*The American Institution – Baked Alaska Flambe en Parade*

*Blackberry Mousse with Cassis Mirror*

*Sugar-Free Chocolate Cake*

*Vanilla, Spumoni, Rum Raisin, and Chocolate Ice Cream*  
*With Your Choice of Assorted Toppings*

*Freshly Frozen Non-Fat Peanut Butter or Chocolate Yogurt*

*Refreshing Kir Royal Sherbet*

*Tropical Fruits in Season*

*Plantation Pralines, Truffles, and Petits Fours*

## SELECTIONS FROM THE CHEESE TROLLEY

*Boursault    Stilton    Tilsiter    Garlic Boursin    Monterey Jack*

*Served with Crackers and Biscuits*

## BEVERAGES

*Freshly Brewed Coffee    Decaffeinated Coffee    Cafe Latté    Cappuccino*

*Espresso    Selection of International Teas*

## AFTER DINNER DRINKS

As a Digestif, we would like to recommend:

*Tia Maria – \$3.75    Late Bottled Vintage Port – \$5.75*

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

or your favorite classic after dinner liqueur, available from your bar waiter

