

The Captain's Gala

C R Y S T A L S Y M P H O N Y

CAPTAIN'S GALA

W E L C O M E D I N N E R

WEDNESDAY, MAY 6, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO CATANIA, SICILY

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 REIDULF MAALEN, COMMANDER

F O R O U R
V E G E T A R I A N S

Exotic Fruit Platter in a Pineapple Boat with Grand Marnier

*Grilled Asparagus and Parsnips
with Glazed Sweet Potatoes and Broccoli on Red Wine Reduction Sauce*

French Lemon Cheesecake

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

C H A M P A G N E

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

By the Glass: *Moët & Chandon, Cuvée Dom Pérignon, Epernay 1990* – \$19.00

W H I T E W I N E

By the Bottle: *Grgich Hills Chardonnay, Napa Valley 1995* – \$44.00

By the Glass: *Acacia Chardonnay, Carneros 1996* – \$7.50

R E D W I N E

By the Bottle: *Château Lynch Bages, Pauillac 1993* – \$65.00

By the Glass: *Cuvaison Merlot, Napa Valley 1995* – \$8.75

D E S S E R T W I N E

By the Glass: *Château Rieussec, Sauternes 1990* – \$8.75

C R Y S T A L C O N N O I S S E U R C O L L E C T I O N

White: *Le Montrachet, Gagnard-Delagrance, Côte de Beaune 1991* – \$220.00

Red: *Château Lafite-Rothschild, Pauillac 1985* – \$315.00



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

Oysters "Rockefeller"

Exotic Fruit in a Pineapple 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 Celery Straw*

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

Fat-Free Honey-Lime or Low Calorie Carrot-Cucumber Dressing

S H E R B E T

Refreshing Peach-Champagne Sherbet

P A S T A

Angel Hair Pasta with Tomato-Basil Sauce

M A I N C O U R S E S

Broiled Maine Lobster

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

Grilled Fillet of Fresh 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 Herb Potatoes*

Roasted Breast of Free Range Chicken

On Mascarpone Polenta, Wilted Greens, Carrot Sticks, and Natural Gravy

S I D E O R D E R S

Fresh Garden Vegetables Mascarpone Polenta Steamed Green Asparagus Wilted Greens

Angel Hair Pasta with Tomato Sauce Truffled Rice Pilaf Herb Potatoes

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



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CRYSTAL SYMPHONY

D E S S E R T

WEDNESDAY, MAY 6, 1998
"AEGEAN ROMANCE" CRUISE
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Maître 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

French Lemon Cheese Cake

Sugar-Free Blackberry Strudel

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, Peppermint Ice Cream
with your choice of Mango, Strawberry, or Butterscotch Topping*

Freshly Frozen, Non-Fat Butter Pecan or Banana 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 Livarot French Goat Cheese

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 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 Wine Steward

