

The Captain's Gala

CRYSTAL SYMPHONY

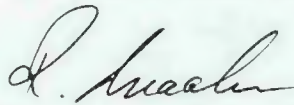
FRIDAY, MAY 15, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO PIRAEUS, GREECE

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

*C*APTAIN'S FAREWELL DINNER

ON BEHALF OF THE OFFICERS, STAFF, AND CREW OF CRYSTAL SYMPHONY,
I WOULD LIKE TO BID ALL GUESTS LEAVING US
"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 REIDULF MAALEN, COMMANDER

CHEF'S SUGGESTIONS

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

Double Beef Consommé Ambassador

Filet of Beef Wellington

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

The American Institution – Baked Alaska Flambé en Parade

FOR OUR VEGETARIANS

Cream of Asparagus "Argentieul"

Irish Cobbler Potato Strudel

with Caramelized Onions, Early Morels, on Port Wine Reduction Sauce

Macaroon Tart with Strawberries and Vanilla-Mango Sauce

CELLAR MASTER SUGGESTIONS

CHAMPAGNE

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

By the Bottle: *Louis Roederer Cristal 1989* – \$135.00

WHITE WINE

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

By the Bottle: *Babcock Vineyard Grand Cuvée Chardonnay, Santa Ynez Valley 1995* – \$48.00

RED WINE

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

By the Bottle: *Genoc Cabernet Sauvignon Beckstoffer IV Vineyard,
"Reserve," Napa Valley 1992* – \$56.00

CRYSTAL CONNOISSEUR COLLECTION

White. By the Bottle: *Le Montrachet, Marquis de Laguiche Joseph Drouhin 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 Russian Sevruga Caviar with Traditional Condiments, Blinis and Melba Toast

Pâté de Foie Gras with Warm Brioche and Port Wine Gelée

Gulf Shrimp in Root Vegetable Aspic

Half Papaya Filled with Tropical Fruit, Sprinkled with Grand Marnier

S O U P S

Double Beef Consommé Ambassador

Cream of Asparagus "Argentieul"

S A L A D

The Captain's Salad

*Selected Salad Bouquet with Tomatoes, Cucumbers, Carrots,
and Mushrooms, Served with Raspberry 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 Royale 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 King Crab Legs

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

Roasted Chicken Breast

On Crisp Potato Roesti, Surrounded by Brussels Sprouts, Carrots, and Sauce Madeira

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 Garden Vegetable Bouquet, and Angel Hair Pasta

S I D E O R D E R S

Fresh Garden Vegetable Bouquet Brussels Sprouts Saffron Pilaf Rice

Potato Roesti Château Potatoes Angel Hair Pasta with Tomato Sauce

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



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*D*ESSERT

FRIDAY, MAY 15, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO PIRAEUS, GREECE

Maître d'Hôtel Josef Widmar *Executive Chef Jürgen Klockner*
Executive Pastry Chef Sissel Holm

SWEET FINALE

The American Institution – Baked Alaska Flambé en Parade

Macaroon Tart with Strawberries and Vanilla-Mango Sauce

Sugar-Free Chocolate Mousse Cake

Vanilla, Tutti Frutti, Spumoni, and Chocolate Ice Cream
With Your Choice of Assorted Toppings

Freshly Frozen Non-Fat Banana-Strawberry or New York Cheesecake Yogurt

Refreshing Kir Royale Sherbet

Tropical Fruits in Season

Plantation Pralines, Truffles, and Petits Fours

SELECTIONS FROM THE CHEESE TROLLEY

Camembert Gorgonzola Tilsiter Garlic Boursin French Goat Cheese

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 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

