

Captain's Gala Dinner

Monday, April 11, 2011

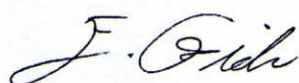
Crystal Dining Room, Crystal Symphony

At Sea, en Route to San Francisco, California, USA

Maitre d'Hôtel Norbert Tesar Executive Chef Markus Nufer

I would like to warmly welcome you aboard Crystal Symphony.

**I am pleased to celebrate this Gala evening with you, and I sincerely wish you
Bon Voyage and Bon Appétit.**



Captain Egil Giske, Commander

VEGETARIAN SELECTIONS

Captain's Salad

Selected Bouquet of Garden Lettuce with Cherry Tomatoes, Sliced Mushrooms,
Cucumbers, Sprouts and Parsnip Chips, Served with Walnut-Balsamic Dressing

Forest Mushroom Soup "Cappuccino Style"

Oven-Baked Sweet Potato Souffle with Lemon Meringue

Glazed Baby Vegetables and Port Wine Glaze

Sugar Mill

Butterscotch Pudding, Dollop of Crème Chantilly, and Orange Shortbread

ON THE LIGHTER SIDE

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

Beef Tenderloin Salad – Bouquet of Garden Greens Tossed with Truffle-Pear Vinaigrette,
Topped with Pink-Roasted Sliced Beef Tenderloin,
Sprinkled with Toasted Pecan Nuts and Crisp Red Beet Chips

Broiled Fresh Halibut Fillet

Grilled Oyster Mushrooms, Yam Puree, Sautéed Spinach and Citrus Segments

Sugar-Free Mocha Cream Puff

HEAD SOMMELIER'S SUGGESTIONS

Champagne by the Glass: Louis Roederer, Brut Premier, Reims, N.V. \$16.00

White Wine

By the Bottle: Chardonnay, Ambullneo Vineyards, "Big Paw",
Santa Barbara County 2005 \$125.00

By the Glass: Chardonnay, Chateau Montelena, Napa Valley 2008 \$13.00

Red Wine

By the Bottle: Cabernet Sauvignon, Darioush Winery, Napa Valley 2006 \$125.00

By the Glass: Cabernet Sauvignon, Chateau Montelena, Napa Valley 2007 \$14.50

For our complete selection of fine wines by the glass, please ask your Sommelier.

APPETIZERS

American Malossol Caviar on Ice with Sour Cream, Chopped Eggs and Onions,
Accompanied by Melba Toast and Buckwheat Blinis

Ragoût of Morels, Chicken and Asparagus in Puff Pastry Bouchon

Fresh Oysters on Ice with Red Wine Vinaigrette and Cocktail Sauce

SOUP AND SALAD

Forest Mushroom Soup "Cappuccino Style"

Clear Oxtail Soup with Wild Rice, Vegetable Flowers and Chester Sesame Sticks

Low-sodium soups are available upon request

Captain's Salad

Selected Bouquet of Garden Lettuce with Cherry Tomatoes, Sliced Mushrooms,
Cucumbers, Sprouts and Parsnip Chips, Served with Walnut-Balsamic Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Honey Lime Yogurt Dressing or Raspberry Balsamic Vinaigrette

PASTA SPECIAL

Linguini "Pesto Trapanese"

Long Italian Pasta with Fresh Basil, Lemon Olive Oil, Tomato Cubes,
Parmesan Cheese and Toasted Almonds

SALAD ENTRÉE

Beef Tenderloin Salad

Bouquet of Garden Greens Tossed with Truffle-Pear Vinaigrette,
Topped with Pink-Roasted Sliced Beef Tenderloin,
Sprinkled with Toasted Pecan Nuts and Crisp Red Beet Chips

MAIN FARES

Broiled Fresh Lobster from Maine

With Melted Lemon Butter or Sauce Hollandaise,
Served with Asparagus and Truffled Leek Risotto

Broiled Fresh Halibut Fillet

With Grilled Oyster Mushrooms, Yam Purée, Sauteed Spinach,
and Citrus-Champagne Beurre Blanc

Châteaubriand

Whole-Roasted Sliced Beef Tenderloin with Port Wine Gravy,
Glazed Vegetable Bouquet and Pan-Fried Chive Potato Coins

Stuffed Marinated Baked Quail

With Porcini Mushroom Stuffing, Caramelized White Cabbage,
Surrounded by Baby Carrots and Cassis Demi Glaze

Upon your request, these Traditional Main Fares are also available:

*Grilled New York Sirloin Steak with Baked Potato, Baby Vegetables and Mustard Hollandaise or
Plain-Grilled Chicken Breast with Mashed Potatoes, Asparagus Spears, Oyster Mushrooms and
Natural Gravy*

SIDE ORDERS

Steamed Vegetables Caramelized White Cabbage Truffled Leek Risotto
Sautéed Spinach Baked Potato Fusilli Pasta with Tomato Sauce

*Upon request, dishes are available without sauce, and main courses can be served as half portions.
Vegetables are also available steamed, without butter or salt.*

Captain's Gala Dinner Dessert

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Maître d'Hôtel Norbert Tesar Executive Chef Markus Nufer

Executive Pastry Chef Hans Kiendl

SWEET FINALE

Our Executive Pastry Chef, Hans Kiendl, has selected these Sweet Creations for this evening:

Sugar Mill

Butterscotch Pudding, Dollop of Crème Chantilly, and Orange Shortbread

Délice aux Chocolat

White Chocolate Coffee Truffle Cake, Chocolate Hazelnut Napoleon and Raspberry Cocktail

SUGAR-FREE

Mocha Cream Puff

Strawberry Cream Cake

CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherbet are also available:

Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Rhubarb Crumble Tartlet with Vanilla Ice Cream

Vanilla, Chocolate Chip or Cookie Dough Ice Cream

With Your Choice of Toppings

Freshly Frozen, Nonfat Coffee or Lemon Yogurt

Refreshing Passion Fruit Champagne Sherbet

Petits Fours and Chocolate Truffles

Seasonal Fruits

FROM THE CHEESE TROLLEY

Please request to speak with our Cheese Sommelier for tonight's cheese selection

HEAD SOMMELIER'S SUGGESTION

Dessert Wine by the Glass (3oz):

Trockenbeerenauslese, Crystal Cuvée, Weinlaubenhof Kracher,
Burgenland, Austria 2003 \$13.50