


Farewell French Dinner

Thursday, April 14, 2011
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Seattle, Washington, USA

Maitre d'Hôtel Norbert Tesar Executive Chef Markus Nufer

**On behalf of the officers, staff and crew of Crystal Symphony,
I would like to bid all guests leaving us "auf wiedersehen,"
"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 Egil Giske, Commander

VEGETARIAN SELECTIONS

The Captain's Salad – Selected Salad Bouquet with Tomatoes, Artichoke,
Palm Hearts and Sweet Potato Chips, Served with Orange Balsamic Vinaigrette

Cream of Asparagus "Argenteuil"

Irish Cobbler Potato Torte with Mushrooms and Caramelized Onions,
Served with Steamed Garden Vegetables and Red Wine Reduction

Soufflé Grand Marnier with Sauce Negresco

ON THE LIGHTER SIDE

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

The Captain's Salad – Selected Salad Bouquet with Tomatoes, Artichoke,
Palm Hearts and Sweet Potato Chips, Served with Orange Balsamic Vinaigrette

Oven-Roasted Garlic-Marinated Lamb Rack
Served with Steamed Vegetables and Natural Gravy

Raspberry Crumble Tartlet with Vanilla Ice Cream

HEAD SOMMELIER'S SUGGESTIONS

Champagne by the Glass:

Billecart-Salmon, Rosé, Brut, Mareuil-sur-Aÿ, NV \$27.00

White Wine

By the Bottle: Puligny-Montrachet, Etienne Sauzet, Burgundy, France 2007 \$145.00

By the Glass: Meursault, Thierry et Pascale Matrot, Burgundy, France 2008 \$14.50

Red Wine

By the Bottle: Château Brane-Cantenac, Second Growth, Margaux,
Bordeaux, France 2004 \$125.00

By the Glass: Château Potensac, Haut-Médoc, Bordeaux, France 2006 \$14.50

APPETIZERS

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

Oyster "Kilpatrick" Served with a Bloody Mary Rock Shrimp Shooter

Baked Escargots in Garlic-Herb Butter

SOUP AND SALAD

Consommé "Élysée 1975" – Beef Essence with Sherry, Truffles,
Morels and Vegetables, Baked Under a Puff Pastry Dome

Cream of Asparagus "Argenteuil"

Low-sodium soups are available upon request

The Captain's Salad – Selected Salad Bouquet with Tomatoes, Artichoke,
Palm Hearts and Sweet Potato Chips, Served with Orange Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials:

Fat-Free Lemon Herb Vinaigrette or Low-Calorie Yogurt-Scallion Dressing

PASTA SPECIAL

Linguine Pasta with Saffron-Champagne Sauce, Bay Scallops, Fava Beans, and
Slow-Roasted Tomato Petals

SALAD ENTRÉE

Crunchy Garden Greens with Champagne-Walnut Oil Vinaigrette,
Roasted Beet Roots, Mushrooms and Palm Hearts, Topped with a Pan-Fried Crab Cake

MAIN FARES

Broiled Rock Lobster Tails

Served with Melted Lemon Butter or Sauce Hollandaise,
Fresh Garden Vegetables and Kernel Corn Wild Rice Pilaf

Pink-Roasted Rack of Lamb

In Garlic-Parsley Crust with Natural Jus, Ratatouille Niçoise,
Sautéed Fresh Green Beans and Dauphinoise Potatoes

Pan-Fried Veal Scaloppini

With Poached Pears and Calvados Sauce,
Served with Potato Mousseline and Glazed Spring Vegetables

Grilled Tournedo of Black Angus Filet Mignon

With Green Peppercorn-Armagnac Sauce, Bernie Potatoes and Fresh Asparagus

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

Grilled Sirloin Steak with Ratatouille Niçoise, Dauphinoise Potatoes, and Café de Paris Butter; or

Grilled Salmon Served with Potato Mousseline, Steamed Vegetables and Beurre Blanc

SIDE ORDERS

Steamed Garden Vegetables Bernie Potatoes Ratatouille Niçoise

Baked Potato with Sour Cream Dauphinoise Potatoes

Fussili Pasta with Tomato Basil Sauce

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

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Executive Pastry Chef Hans Kiendl

SWEET FINALE

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

Soufflé Grand Marnier with Sauce Negresco

Baked Alaska

With Strawberry Sauce and Chocolate Sauce

SUGAR FREE

Bluberry Cobbler à la Mode

Rice Pudding with Berries

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 à la Mode

Raspberry Crumble Tartlet with Vanilla Ice Cream

Vanilla, Green Tea or Oreo Ice Cream

With Your Choice of Toppings

Freshly Frozen, Nonfat Rum or Cappuccino Yogurt

Refreshing Kir Royale Sherbet

Petits Fours and 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):

Château Rieussec, Sauternes, Bordeaux, France 2002 \$19.00