



Farewell Dinner

Friday, March 2, 2007

Crystal Dining Room, Crystal Symphony
At Sea, en Route to Los Angeles, California, USA

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

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 Egil Giske, Commander

ON THE LIGHTER SIDE

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

Coconut Ring with Tropical Fruit, Sprinkled with Toasted Coconut

Oven-Roasted, Garlic-Marinaded Lamb Rack
With Steamed Vegetables and Natural Gravy

Refreshing Cassis-Champagne Sherbet

VEGETARIAN SELECTIONS

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

Lemon Grass-Infused Tomato Bisque with Whole Wheat Croutons

Grilled Tofu Steak

Presented on Stir Fried Noodles, Topped with Roasted Eggplant Puree

Milk Chocolate Mousse Filled with Cassis Crème Brûlée

LOW-CARB CHOICES

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

Broiled Alaskan King Crab Legs, Served with Melted Lemon Butter or Sauce Hollandaise and Steamed Fresh Garden Vegetables

Low-Carb Ricotta Cheesecake with Mango Sauce

HEAD SOMMELIER'S SUGGESTIONS

Champagne

By the Glass: Veuve Cliquot, N.V. Reims, France \$12.00

White Wine

By the Bottle: Chardonnay, Far Niente Winery, Napa Valley 2004 \$78.00

By the Glass: Chardonnay Reserve, "C" Vineyards & Winery, Arroyo Seco 2005 \$9.00

Red Wine

By the Bottle: Cabernet Sauvignon, Lail Vineyards, Napa Valley 2000 \$98.00

By the Glass: Merlot, Reserve "C" Vineyards & Winery, Napa Valley 2004 \$10.00



APPETIZERS

**Petrossian White Sturgeon Caviar with Traditional Condiments,
Buckwheat Blinis and Melba Toast**

Terrine of Foie Gras with Apricot Chutney and Warm Five Spice Muffin

Baked Escargots in Garlic-Herb Butter

Coconut Ring Filled with Tropical Fruits, Sprinkled with Drambuie

SOUP AND SALAD

**Consomme "Elysee 1975" Beef Essence with Sherry, Truffles, Morels, Foie Gras and
Vegetables, Baked Under a Puff Pastry Dome**

Creamy Lobster Bisque with Lobster Chunks

Low-sodium soups are available upon request

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

Traditional favorite dressings available, plus today's specials:

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

SHERBET

Refreshing Cassis-Champagne Sherbet

PASTA SPECIAL

Bucatini "Prince of Naples" Porcini Mushroom, Tomato, and Bolognese Sauce

SALAD ENTRÉE

**Crunchy Garden Greens with Champagne-Walnut Oil Vinaigrette,
Artichokes and Palm Hearts, Topped with Broiled Warm Crab Legs**

MAIN FARES

**Trio of Crab – Broiled Crab Legs, Crab Cake and Crisp Soft Shell Crab
Served with Lemon Mash, Potato Mousseline, Steamed Baby Vegetables and
Sauce Hollandaise**

Pink-Roasted Rack of Lamb in Garlic-Parsley Crust

With Natural Jus, Ratatouille Niçoise, Sautéed Green Beans and Garlic Potatoes

Coq au Vin

**Braised Chicken in Burgundy Red Wine Sauce Garnished with Glazed Silver Onions,
Mushrooms and Bread Croutons, Served in a Nest of Buttered Fettuccine
and Broccoli Roses**

Grilled Black Angus Filet Mignon

**With Foie Gras-Mashed Potatoes, Creamy Morel Mushrooms, Parisienne Carrots,
Asparagus and Port Wine Glaze**

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

Grilled New York Cut Sirloin Steak with Steamed Garden Vegetables and Gratin Potatoes;

or Grilled Chicken Breast, Served with Mashed Potatoes, Steamed Vegetables and Natural Gravy

SIDE ORDERS

Steamed Garden Vegetables Mashed Potatoes Parisienne Carrots

Bucatini Pasta with Tomato Sauce Baked Potato with Sour Cream

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



Farewell Dinner Dessert

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Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

Executive Pastry Chef Josef Ehammer

SWEET FINALE

Chef's Suggestion:

Grand Marnier Soufflé with Sauce Negresco

Milk Chocolate Mousse Filled with Cassis Crème Brûlée

Morello Cherry Ice Parfait with Meringue and Chocolate Sauce

Sugar-Free Chocolate Cup Custard

Low-Carb Ricotta Cheesecake with Mango Sauce

Tropical Fruit in Season

Chocolate Truffles and Petits Fours

Tropical Fruit in Season • Chocolate Truffles and Petits Fours

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Cookie Dough, Mocha Almond or Rocky Road Ice Cream
with your choice of Assorted Toppings

Freshly Frozen, Nonfat Old World Chocolate or Strawberry Yogurt

Refreshing Cassis-Champagne Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Tête de Moine Goat Cheese Taleggio Maytag Blue Pont l'Évêque

Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Café Latte Cappuccino

Espresso Selection of International Teas

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine

By the Bottle: Château d'Yquem, Sauternes, Bordeaux, France 1990 \$610.00

By the Glass: Kracher, Cuvée Crystal Cruises, Trockenbeerenauslese,
Burgenland, Austria 2000 \$12.00

AFTER-DINNER ENTERTAINMENT

Production Showtime

8:30pm and 10:45pm • Galaxy Lounge

The Crystal Ensemble
of Singers and Dancers

