

# Captain's Gala Welcome Dinner

Friday, February 1, 2008  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to Oranjestad, Aruba, Netherlands Antilles, via the Panama Canal  
Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

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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

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## VEGETARIAN SELECTIONS

Selected Fruits Presented in a Pineapple Boat, Sprinkled with Grand Marnier Liqueur  
Wild Forest Mushroom Soup "Cappuccino Style"  
Maple-Glazed Sweet Potato Soufflé  
With Grilled Asparagus & Parsnips and Red Wine Reduction  
Délice aux Chocolate  
White Chocolate Truffle Cake, Chocolate Walnut Napoleon and Raspberry Cocktail

## ON THE LIGHTER SIDE

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

Clear Oxtail Soup with Wild Rice  
Beef Tenderloin Salad  
Florida Garden Greens with Balsamic Dressing,  
Topped with Sliced Angus Beef Tenderloin and Tomatoes, Sprinkled with Pecan Nuts  
Apple Crumble Tart with Cinnamon Ice Cream

## HEAD SOMMELIER'S SUGGESTIONS

Champagne by the Glass:  
Veuve Clicquot Ponsardin, Brut, Reims, France NV \$15.00  
White Wine  
By the Bottle: Chardonnay, Far Niente Winery, Napa Valley, California 2005 \$85.00  
By the Glass: Chardonnay, Chateau Montelena Winery, Napa Valley 2005 \$12.00  
Red Wine  
By the Bottle: Cabernet Sauvignon "Special Selection" Caymus Winery, Napa Valley \$195.00  
By the Glass: Cabernet Sauvignon, Chateau Montelena, Napa Valley, California 2004 \$14.00

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

## APPETIZERS

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

Pâté de Foie Gras with Port Wine Jelly and Toasted Brioche

Fresh Fine Claire Oysters

Served on Crushed Ice with Red Wine Shallot Vinaigrette and Cocktail Sauce

Selected Fruits Presented in a Pineapple Boat, Sprinkled with Grand Marnier Liqueur

## SOUP AND SALAD

Wild Forest Mushroom Soup "Cappuccino Style"

Clear Oxtail Soup with Wild Rice and Chester Sesame Sticks

*Low-sodium soups are available upon request.*

Captain's Salad – Selected Bouquet of Fresh Garden Greens with Cherry Tomatoes,  
Cucumbers, Mushrooms, Sprouts and Sweet Potato Straw

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Honey-Lime or Low-Calorie Papaya-Ginger Yogurt*

## PASTA SPECIAL

Fettuccini with Oven-Dried Tomatoes, Fava Beans and Basil in Alfredo Sauce

## SALAD ENTREE

Beef Tenderloin Salad

Californian Garden Greens, Tossed with Balsamic Vinaigrette,

Topped with Sliced Beef Tenderloin, Garnished with Cherry Tomatoes,

Sprinkled with Pecan Nuts, Served with Crisp Sesame Lavosh Chips

## MAIN FARES

Broiled Maine Lobster Tail

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

Pan-Fried Fillet of Atlantic Black Bass

On a Potato Galette, Served with Baby Squash and Champagne Beurre Blanc,

Topped with Plum Tomato-Saffron Confit

Châteaubriand

Sliced Black Angus Beef Tenderloin with Port Wine Gravy,

Served with Baby Vegetables and Duchesse Potatoes

Marinated, Baked Quail

With Porcini Stuffing, Honey Braised Summer Cabbage, Thyme-Roasted Artichokes,

Glazed Baby Carrots and Madeira Sauce

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

*Grilled Black Angus New York Cut Sirloin Steak with Baked Potato, Spring Vegetables and Green*

*Peppercorn Hollandaise or Plain Grilled Chicken Breast with Mashed Potatoes, Asparagus Spears and*

*Natural Gravy*

## SIDE ORDERS

Champagne-Honey Braised Cabbage Asparagus Spears Assorted Vegetables

Truffled Leek Risotto Herb Potatoes Penne 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.*

# Gala Welcome Dinner Dessert

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Executive Pastry Chef Harald Neufang

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## SWEET FINALE

*Our Executive Pastry Chef Harald Neufang has selected these Sweet Creations for this evening:*

**Sugar Mill**

Butterscotch Pudding, Dollop of Cream and Orange Short Bread

**Délice aux Chocolate**

White Chocolate Truffle Cake, Chocolate Walnut Napoleon and Raspberry Cocktail

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## SUGAR-FREE

**Mocha Cream Puff**

Rice Pudding with Tropical Fruit Salad

## CLASSIC DESSERTS

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

**Tahitian Vanilla Crème Brûlée with Fresh Fruits**

**Chocolate Ooze Cake with Vanilla Ice Cream**

**Apple Crumble Tart with Cinnamon Ice Cream**

**Vanilla, Butter Pecan, Strawberry or Cookies 'n' Cream Ice Cream**

*With Your Choice of Toppings*

**Freshly Frozen, Low-Fat Cappuccino or Strawberry Yogurt**

**Refreshing Passion Fruit Champagne Sherbet**

**Petit Fours and Chocolate Truffles**

**Seasonal Fruits**

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## FROM THE CHEESE TROLLEY

**Bermuda Triangle Camembert Chaumes Merlemont**

**Emmentaler Zamorano Roquefort**

*Served with Crackers, Biscuits, Walnut Baguette, Finn Bread and Condiments*

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## HEAD SOMMELIER'S SUGGESTIONS

**Dessert Wine by the Bottle:**

Château d'Yquem, Sauternes, Bordeaux, France 1990 \$750.00

**Dessert Wine by the Glass:**

Vin Santo, Isola E Olena, Tuscany, Italy 1999 \$9.00