

# Farewell Dinner

Saturday, February 9, 2008  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to Miami, Florida, USA

Maître d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

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**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

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## VEGETARIAN SELECTIONS

Coconut Half Filled with Tropical Fruits, Sprinkled with Drambuie

Cream of Asparagus "Argenteuil"

Irish Cobbler Potato Torte

With Caramelized Onions, Served with Steamed Garden Vegetables and Ruby Port Reduction

Pistachio Custard

## 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:*

**The Captain's Salad** – Selected Salad Bouquet with Tomatoes, Cucumbers, Palm Hearts and Fresh Artichoke, Served with Champagne Dressing

**Grilled Scallopini of Wisconsin Milk-Fed Veal**

Served with Broccoli Roses, Grilled Tomato and Natural Jus

Refreshing Kir Royale Sherbet

## HEAD SOMMELIER'S SUGGESTIONS

**Champagne by the Glass:**

Louis Roederer, Brut Premier, Reims, France NV \$13.00

**White Wine**

**By the Bottle:** Chardonnay, Ambullneo, Santa Barbara County 2004 \$125.00

**By the Glass:** Chardonnay, Clos Pegase Winery, Napa Valley 2005 \$10.50

**Red Wine**

**By the Bottle:** Château Lynch Bages, Pauillac, Bordeaux, France 1998 \$185.00

**By the Glass:** Brunello Di Montalcino, Mastrojanni, Tuscany, Italy 2001 \$16.50

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

## APPETIZERS

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

**Chicken Liver Parfait with Black Truffles, Served with Pear Confit,**  
Port Wine Gelée and Toasted Brioche

**Gratinated Oysters “Rockefeller”**

**Coconut Half Filled with Tropical Fruits, Sprinkled with Drambuie**

## SOUP AND SALAD

**Cream of Asparagus “Argenteuil”**

**Consommé “Elyssée” with Mushrooms, Vegetables, Foie Gras and Truffles,**  
Baked Under a Puff Pastry Dome

*Low sodium soups are available upon request*

**The Captain’s Salad – Selected Salad Bouquet with Tomatoes, Cucumbers,**  
Palm Hearts and Fresh Artichoke, Served with Champagne Dressing

*Traditional favorite dressings available, plus today’s specials:  
Fat-Free Lemon Herb or Low Calorie Yogurt-Scallion Dressing*

## PASTA SPECIAL

**Bucatini Pasta**  
With Light Creamy Porcini Mushroom Sauce, Oven-Dried Tomatoes and  
Fresh Basil

## SALAD ENTREE

**Crab Leg Salad – Broiled King Crab Legs on Assorted Greens,**  
Sprinkled with Cider Vinaigrette, Garnished with Dill Cucumbers, Avocado,  
Granny Smith Apples and Red Cabbage

## MAIN FARES

**Broiled Alaskan King Crab Legs**  
Served with Melted Lemon Butter or Sauce Hollandaise, Steamed Garden Vegetables  
and Saffron Rice Pilaf

**Stuffed Roasted Suprême of Pheasant**  
On Creamed Red Lentil Ragoût and Mustard Gnocchi, Drizzled with Cassis Glaze

**Filet of Beef Wellington**  
Pink-Roasted Tenderloin of Beef, Baked in Flaky Puff Pastry with Sauce Périgourdine,  
Assorted Fresh Vegetables and Dauphine Potatoes

**Herb-Marinated, Grilled Scallopini of Wisconsin Milk-Fed Veal**  
Accompanied by Young Vegetables, Five-Cheese Ravioli and Creamy Morel Sauce

*Upon your request, these Traditional Main Fares are also available:  
Grilled Black Angus New York Sirloin Steak with Sauce Hollandaise, Served with Baked Potato and  
Fresh Garden Vegetables; or Broiled Fillet of Fresh Atlantic Salmon, Served on Potato Hash with  
Fresh Vegetable Medley and Champagne Sauce*

## SIDE ORDERS

**Fresh Garden Vegetables   Creamed Beluga Lentil Ragoût   Steamed Asparagus**  
**Saffron Rice Pilaf   Mustard Gnocchi   Shell 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.*



# Farewell 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:*

Baked Alaska

The Big Island

Hawaiian Vintage Banana Chocolate Macadamia Nut Tart, Lilikoi Crème Brûlée and  
Coconut Ice Cream

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## SUGAR FREE

Pistachio Custard

Chocolate Mousse Cake

## 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 with Cinnamon Ice Cream

Vanilla, Green Tea, Pistachio or Butter Pecan Ice Cream

*With Your Choice of Toppings*

Freshly Frozen Low-Fat Cookies 'n' Cream or Cherry Vanilla Yogurt

Refreshing Kir Royale Sherbet

Petit Fours and Chocolate Truffles

Seasonal Fruits

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## FROM THE CHEESE TROLLEY

Camembert Jarlsberg Boursin Garlic Roquefort Goat Cheese Talleggio

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

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## HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

Muscat, "Vin de Glacière," Bonny Doon Vineyard, California (3oz.) 2005 \$7.00

Dessert Wine by the Bottle:

Viognier, The Noble Man, Mr. "K" by Sine Qua Non Krankel & Kracher,  
Ventura, California 2001 \$145.00