

# Farewell Dinner

Saturday, February 23, 2008  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to Los Angeles, California

Maitre 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 Cointreau

Cream of Asparagus with Chervil Foam and Small Croutons

Irish Cobbler Potato Torte

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

Chocolate Ooze Cake with Vanilla Ice Cream

## 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 Artichoke, Served with Champagne Dressing

**Grilled Medallions 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 "Cuvée Crystal Cruises," Reims, France NV \$13.00

**White Wine**

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

**By the Glass:** Chardonnay, Matanzas-Creek Winery, Sonoma County 2005 \$11.00

**Red Wine**

**By the Bottle:** Dominus Estate, Napa Valley 2004 \$170.00

**By the Glass:** Cabernet Sauvignon, Chateau Montelena Winery, Napa Valley, California 2004 \$14.00

*For our more extensive selection, please ask your Sommelier.*

CRYSTAL  CRUISES

## 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 Cointreau

## 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 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

### **Pappardelle Pasta**

With Light Creamy Porcine 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 Beet Roots**

## MAIN FARES

### **Broiled Alaskan King Crab Legs**

Served with Melted Lemon Butter or Sauce Hollandaise, Steamed Garden Vegetables  
and Saffron Rice Pilaf

### **Pink-Roasted Suprême of Pheasant**

With Seared Foie Gras on Creamed Beluga 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 Veal Scaloppine**

Accompanied by Young Vegetables, Striped 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 Costa Rican Queen's Seabass, Served on Potato Hash with  
Fresh Vegetable Medley, Braised Cocktail Tomatoes 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 Banana Yogurt**

**Refreshing Kir Royale Sherbet**

**Petit Fours and Chocolate Truffles**

**Seasonal Fruits**

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## FROM THE CHEESE TROLLEY

**Emmentaler Port Salut Dana Bleu Le President Grove Chevre**

*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