

Captain's Gala Dinner

Wednesday, March 25, 2009

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Hong Kong, China

Maitre d'Hôtel Josef Widmar 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 Ralf Zander, 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:

The Captain's Salad

Selected Salad Bouquet with Yellow Tomatoes, Asparagus, Palm Hearts and Fresh Artichokes, Served with Aged Balsamic Vinaigrette, Topped with Celery Chips

Grilled Rosemary-Marinaded Veal Medallions

With Wild Rice Pilaf, Mixed Steamed Vegetables and Natural Gravy

Refreshing Kir Royale Sherbet

VEGETARIAN SELECTIONS

The Captain's Salad

Selected Salad Bouquet with Yellow Tomatoes, Asparagus, Palm Hearts and Fresh Artichokes, Served with Aged Balsamic Vinaigrette, Topped with Celery Chips

Vegetable Broth with Vegetarian Won Ton

Irish Potato Cobbler Tart

Served with Steamed Vegetables and Port Wine Reduction

Tahitian Vanilla Crème Brûlée with Fresh Fruits

HEAD SOMMELIER'S SUGGESTIONS

Champagne by the Glass: Mumm Cordon Rouge, Brut, Reims, France NV \$11.00

White Wine

By the Bottle: Chardonnay, Ambulneo Winery, Santa Barbara County 2004 \$125.00

By the Glass: Chardonnay, Rombauer Vineyards, Carneros 2007 \$12.50

Red Wine

By the Bottle: Dominus, Dominus Estate, Napa Valley, California 2004 \$175.00

By the Glass: Opus Eximium, Weingut Gesellmann, Burgenland, Austria 2006 \$12.50

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

APPETIZERS

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

Mousse of Foie Gras with Port Wine Gelée and Apple Chutney
Served with Warm Brioche

Rock Shrimp and Sweet Bread Roses "Termidor Style"

Honeydew Melon Ring Filled with Tropical Fruits, Sprinkled with Grand Marnier

SOUP AND SALAD

Cream of Lobster Bisque with Armagnac

Consommé "Elysées 1975" – Double Beef Consommé with Foie Gras,
Truffles, Vegetables and Morels, Baked under a Puff Pastry Dome

Low-sodium soups are available upon request

The Captain's Salad

Selected Salad Bouquet with Yellow Tomatoes, Asparagus, Palm Hearts and Fresh
Artichokes, Served with Aged Balsamic Vinaigrette, Topped with Celery Chips

Traditional favorite dressings available, plus today's specials:

Fat-Free Carrot-Cucumber Yogurt or Low-Calorie Blue Cheese Dressing

PASTA SPECIAL

Pennette Pasta with Light Saffron Sauce, Roasted Salmon Flakes,
Fresh Herbs and Tomato Confit

SALAD ENTRÉE

Beef & Crab Salad

Crunchy Garden Greens Tossed with Walnut Vinaigrette, Marinated Beets and
Grapefruit Segments, Topped with Grilled Filet Mignon and Crab Legs

MAIN FARES

Trio of Crab – Broiled King Crab Legs, Crab Cake and Soft Shell Crab
Served with Melted Butter or Sauce Hollandaise, Steamed Vegetables
and Lemon Mashed Potato Mousseline

Baked Pheasant Breast Stuffed with Foie Gras and Pistachio

On Champagne Cabbage with Corn Fritters, Caramelized Apples and Cassis Glaze

Filet of Beef Wellington

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

Grilled Rosemary-Marinaded Veal Medallions

On Asparagus Ravioli with Glazed Beets, Yellow Turnips and Creamy Morel Sauce

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

Grilled Sirloin Steak with Sauce Hollandaise, Served with Baked Potato and Vegetables of the Day; or

Broiled Striped Bass Fillet, Served with New Potatoes, Garden Vegetables and Red Onion Confit

SIDE ORDERS

Fresh Garden Vegetables **Mashed Potatoes**

Yellow Turnips **Corn Fritters** **Fettucine Pasta** with Tomato Sauce

Upon request, dishes are available without sauce. Vegetables are also available steamed, without butter or salt.

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Farewell Dinner Dessert

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Maitre d'Hôtel **Josef Widmar** Executive Chef **Markus Nufer**
Executive Pastry Chef **Josef Ehammer**

SWEET FINALE

Our Executive Pastry Chef Josef Ehammer has selected these Sweet Creations for this evening:

Baked Alaska

Symphony of Chocolate

Milk Chocolate Panna Cotta, White Chocolate Mousse and Bittersweet Chocolate Tart

SUGAR FREE

Pistachio Custard

Coffee 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 Tart with Vanilla Ice Cream

Vanilla, Banana Strawberry Swirl, or Cookies 'n' Cream Ice Cream

With Your Choice of Toppings

Freshly Frozen, Nonfat Double Dutch Chocolate or Passion Peach Yogurt

Refreshing Kir Royale Sherbet

Petit Fours and Chocolate Truffles

Seasonal Fruits

FROM THE CHEESE TROLLEY

Please check with your Senior Waiter for tonight's cheese selection

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

Trockenberenauslese, Crystal Logo, Alois Kracher, Burgenland, Austria 2000 \$12.00

Dessert Wine by the Bottle:

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