

The Captain's Gala

CRYSTAL SYMPHONY

SATURDAY, JUNE 15, 1996
"WHITE NIGHTS" CRUISE
AT SEA, EN ROUTE TO OSLO, NORWAY

Maître d'Hotel **Gerhard Ebner** *Executive Chef* **Jürgen Klocker**

*W*ELCOME ABOARD

I WOULD LIKE TO WELCOME ALL OUR GUESTS
ABOARD CRYSTAL SYMPHONY.

I AM PLEASED TO CELEBRATE THIS GALA EVENING WITH YOU.

BON APPÉTIT!



CAPTAIN WALTER HOLST, COMMANDING

LIGHTER FARE

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

Selected Spring Greens with Cherry Tomatoes and Artichoke Chips on Belgian Endive

Grilled Veal Medallions with Natural Gravy

Served on Capellini Pasta, Garnished with Steamed Green Asparagus, and Baby Vegetables

Sugar-Free Vanilla Cream with Fresh Berries

VEGETARIAN SELECTIONS

*Chilled Baby Pineapple Basket, Filled with Tropical Fruits,
Perfumed with Honeydew Melon Liqueur*

Filo Pastry "Frying Pan"

With Wild Mushrooms and Garden Vegetables, Perfumed with Herb Sauce

Viennese Chocolate Delight with Orange-Vanilla Sauce

CELLAR MASTER SUGGESTIONS

CHAMPAGNE

By the Bottle: Veuve Clicquot Ponsardin Brut, NV – \$50.00

By the Glass: Mumm Cordon Rouge, NV – \$8.50

WHITE WINE

By the Bottle: Grgich Hills Chardonnay, Napa Valley, 1993 – \$40.00

By the Glass: Cuvaision Chardonnay, Carneros 1994 – \$7.00

RED WINE

By the Bottle: Beringer Cabernet Sauvignon, "Private Reserve," Napa Valley 1989 – \$50.00

By the Glass: Chimney Rock Cabernet Sauvignon, Stag's Leap District, Napa Valley, 1991 – \$7.00



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A P P E T I Z E R S

*Iced Caspian Sea Sevruga Caviar with Sour Cream, Chopped Eggs and Onions,
Accompanied by Melba Toast and Buckwheat Blinis*

Pâté de Foie Gras

Crispy Fried Soft Shell Crab on Tossed Greens

Hawaiian Pineapple Basket Filled with Tropical Fruit, Perfumed with Grand Marnier

F R O M T H E S O U P K E T T L E

Consommé Elysee 1975

Beef Consomme with Truffles in Puff Pastry Dome

Light Cream of Midwest Corn Soup with Roasted Red Pepper Coulis

S A L A D

*Symphony's Farewell Salad – Selected Mixed Greens with Tomatoes, Quail Eggs,
and Radishes, on Radicchio Rosso, Served with Truffle-Walnut Dressing*

Traditional favorite dressings available plus today's specials:

Fat-Free Tomato Basil or Low-Calorie Truffle-Walnut Dressing

M A I N C O U R S E S

Broiled Australian Lobster Tail "Madame Butterfly"

With Lemon Butter or Sauce Béarnaise,

Served with Assorted Fresh Vegetables and Saffron Pilaf Rice

Baked Supreme of Pheasant

on Swiss Roesti Potato, Summer Cabbage with Truffles,

Steamed Vegetables, and Black Current Port Wine Flavored Jus

Grilled Wisconsin Veal Medallions

On Creamy Woodland Morel Sauce, Served with Vermicelli Pasta,

and Assorted Fresh Vegetables

Fillet of Beef Wellington

Pink Roasted Tenderloin of Beef in Fluffy Puff Pastry, Sauce Périgourdine,

Bouquet of Assorted Fresh Vegetables, and Château Potatoes

S I D E O R D E R S

Assorted Fresh Vegetables Summer Cabbage Broccoli Florets

Saffron Pilaf Rice Swiss Roesti Potatoes Vermicelli with Tomato Sauce

Mashed Potatoes

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



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C R Y S T A L S Y M P H O N Y

D E S S E R T

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Executive Pastry Chef **Joachim Holter**

S W E E T F I N A L E

Viennese Chocolate Delight with Orange-Vanilla Sauce
Fancy Filo Cup with Passion Fruit Sherbet and Marinated Strawberries
Georgian Pecan Cheese Cake
Sugar-Free Vanilla Cream with Fresh Berries
Assortment of Fruit in Season

I C E C R E A M F R O Z E N Y O G U R T S H E R B E T

*Vanilla, Pistachio, Strawberry, or Green Tea Ice Cream
with your choice of Mango, Fudge, or Strawberry Sauce*
Freshly Frozen, Non-Fat Strawberry or Chocolate Yogurt
Refreshing Apple-Honey Sherbet with Calvados

S E L E C T I O N S F R O M T H E C H E E S E T R O L L E Y

Tête de Moine Brie Gouda Boursault Gorgonzola
Served with Crackers and Biscuits

B E V E R A G E S

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latté Cappuccino
Espresso Selection of International Teas
Plantation Pralines, Truffles, and Petit Fours from our Executive Pastry Chef

A F T E R - D I N N E R D R I N K S

As a Digestif, we would like to recommend:

Tia Maria – \$3.75 Vintage Port – \$5.75
Grand Marnier – \$4.00 Remy Martin Cognac V.S.O.P. – \$5.00

or your favorite classic after-dinner liqueur, available from your bar waiter