

# *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 Klockner

*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!

*Walter Holst*

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:* Cuvaison 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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"WHITE NIGHTS" CRUISE  
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*Maitre d'Hotel* **Gerhard Ebner**   *Executive Chef* **Jürgen Klocker**  
*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*