

# *The Captain's Gala*

## CRYSTAL SYMPHONY

SATURDAY, JUNE 22, 1996

"WHITE NIGHTS" CRUISE

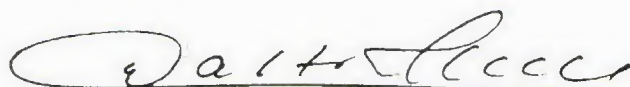
AT SEA, EN ROUTE TO COPENHAGEN, DENMARK

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

## CAPTAIN'S GALA DINNER

ON BEHALF OF THE OFFICERS, STAFF, AND CREW OF CRYSTAL SYMPHONY,  
I WOULD LIKE TO BID ALL GUESTS LEAVING US IN COPENHAGEN  
"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 WALTER HOLST COMMANDING

## LIGHTER FARE

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

*Hawaiian Pineapple Basket Filled with Tropical Fruit*

*Grilled Wisconsin Veal Medallions*

*Served with Vermicelli Pasta with Tomato Sauce, and Steamed Vegetables*

*Freshly Frozen Non-Fat Cappuccino Yogurt*

## VEGETARIAN SELECTION

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

*Crisp Cheese Pockets on Morel Sauce*

*Served with Steamed Vegetables*

*Blackberry Mousse With Cassis Mirror on Tropical Fruit Sauce*

## CELLAR MASTER SUGGESTIONS

### CHAMPAGNE

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

*By the Glass:* Louis Roederer Brut Premier NV – \$8.50

### WHITE WINE

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

*By the Glass:* Château Montelena Chardonnay, Napa Valley 1993 – \$8.50

### RED WINE

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

*By the Glass:* Château de Sales, Pomerol 1992 – \$6.50



A P P E T I Z E R S

*Caspian Sea Sevruga Caviar with Traditional Trimmings,  
Melba Toast, and Buckwheat Blinis*

*Fresh Rock Oysters on Ice with Shallot-Champagne Vinaigrette*

*Chicken Liver Parfait with Madeira Aspic and Brioche*

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

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

*Clear Oxtail Soup with Aged Sherry and Cheese Straw*

*Fresh Mushroom Soup "Cappuccino Style" with Whipped Cream and Paprika*

S A L A D

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

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Honey Lime or Low-Calorie Scallion-Ginger Vinaigrette*

M A I N   C O U R S E S

**Broiled Fresh Maine Lobster**

*Served with Creamy Lobster Sauce, Green Asparagus,  
Assorted Baby Vegetables, and Pilaf Wild Rice*

**Grilled Herb-Marinaded Skinless Chicken Breast**

*Served on Linguine Pasta and Truffled Sauce Supreme, Garnished with Steamed  
Green Asparagus and Assorted Baby Vegetables*

**Sautéed Veal Medallion "Provence"**

*Served with Jus Provençale, Homemade Mushroom Ravioli,  
Braised Nappa Cabbage, and Steamed Carrots*

**Châteaubriand**

*Accompanied with Madeira Wine Sauce  
Assorted Baby Vegetables, Green Asparagus Spears, and Stuffed Baked Potato*

S I D E   O R D E R S

*Broccoli Roses   Green Asparagus Spears   Assorted Baby Vegetables*

*Stuffed Baked Potato   Pilaf Wild Rice   Capellini Pasta with Tomato Sauce*

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



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## CRYSTAL SYMPHONY

### *D*ESSERT

SATURDAY, JUNE 22, 1996  
"WHITE NIGHTS" CRUISE  
AT SEA, EN ROUTE TO COPENHAGEN, DENMARK

*Maître d'Hotel* **Gerhard Ebner**    *Executive Chef* **Jürgen Klocker**  
*Executive Pastry Chef* **Joachim Holter**

## SWEET FINALE

*Traditional Baked Alaska on Parade*

*Blackberry Mousse with Cassis Mirror on Tropical Fruit Sauce*

*Sugar-Free French Chocolate Mousse Cake*

*Assortment of Seasonal Fruit*

## ICE CREAM FROZEN YOGURT SHERBET

*Vanilla, Pistachio, Chocolate Chip, or Mocha Ice Cream*

*with your choice of Strawberry, Mango, or Butterscotch Topping*

*Freshly Frozen, Non-Fat Raspberry or Cappuccino Yogurt*

*Refreshing Kir Royal Sherbet*

## SELECTIONS FROM THE CHEESE TROLLEY

*Taleggio    Stilton    Camembert    Jarlsberg    Bel Paese*

*Served with Crackers and Biscuits*

## BEVERAGES

*Freshly Brewed Coffee    Decaffeinated Coffee    Cafe Latte    Cappuccino*

*Espresso    Selection of International Teas*

*Petit Fours and Truffles*

## AFTER-DINNER DRINKS

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