



Starters

Razor Clam Chowder
yukon gold potatoes, bacon,
chive batons

Hamachi Crudo* (GF)
pickled rhubarb, hibiscus,
basil

Roasted Bone Marrow (GF)
pickled red onion, fresh
herbs, toasted brioche

From the Sea

Shrimp & Grits (GF)
smoked bacon, caper
tomato sauce, aleppo
pepper

**Pan Roasted Ora King
Salmon*** (GF)
roasted beets, grilled
holland leeks, lemon
yogurt sauce, caviar

Salt Crusted Dorade
caper lemon butter sauce

From the Grill

Hanger Steak* (6 oz.)

Filet Mignon* (7 oz.)

New York Strip* (12 oz.)

New Zealand Lamb Chops*

Sides

**Brown Butter Roasted
Wild Mushrooms*** (V) (GF)

**Green Asparagus &
Guindilla Sauce** (V) (GF)

Creamed Spinach (V)

**Twice Baked Potato &
Caramelized Onions** (V)

Dessert

The Wake
chocolate mousse, shortcrust,
caramel cremoso, hazelnuts

Meyer Lemon Cheesecake (V)
blackberry compote &
cinnamon cookie crumble

Sample portion of menu — subject to change

(VV) Vegan | (V) Vegetarian | (GF) Gluten Free

Virgin Voyages' kitchens are not allergen-free environments. Please inform our crew if you have a food allergy or any other special dietary need.

**Consuming raw or uncooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*