



## THE WAKE

### 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.*