

# DINNER



## SIP & SAVOR \$35

WHEN WE CRAFT OUT MENUS – IT'S ALL ABOUT THE WHOLE EXPERIENCE, FROM BEV TO BITE. WE CHOSE SOME OF OUR MOST-BELOVED DISHES AND THREE DIFFERENT SIPS TO SAVOR THEM BEST WITH.

|         |  |   |
|---------|--|---|
| STARTER | <b>MOÛT &amp; CHANDON<br/>IMPÉRIAL</b> <i>glass</i>  | <i>choice of</i><br><b>CORN CUSTARD &amp; BLACK BEAN SALAD (v)</b><br><b>HAMACHI CRUDO*</b>               |
| MAIN    | <i>choice of</i><br><b>CLOUDY BAY<br/>SAUVIGNON BLANC</b> <i>glass</i><br><b>BONANZA CABERNET<br/>SAUVIGNON</b> <i>glass</i> | <i>choice of</i><br><b>CRISPY POLENTA (vv) (gf)</b><br><b>SALT-BAKED DORADE</b><br><b>NEW YORK STRIP*</b> |
| DESSERT | <b>CROFT TAWNY PORT</b><br><i>glass</i>  | <i>choice of</i><br><b>THE WAKE (v)</b><br><b>COCONUT 'PANNA COTTA' (vv) (gf)</b>                         |

# TREAT YOURSELF

## RAW BAR

*served with mary rose sauce, sriracha cocktail sauce,  
& champagne mignonette*

### PETIT PLATEAU\* \$45

*1/2 maine lobster, oysters, poached shrimp,  
steamed mussels, snow crab claws, clams*

### GRAND PLATEAU\* \$85

*whole maine lobster, oysters, crawfish, poached shrimp,  
clams, steamed mussels, snow crab claws,  
alaskan king crab legs*

**OYSTERS' - HALF DOZEN \$20 / DOZEN \$40**

## FROM THE GRILL

### AGED TOMAHAWK STEAK\* \$75

(v) vegetarian      (vv) vegan      (gf) gluten free

*\*These items are prepared to order or served undercooked/raw. Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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



THE WAKE

M.05.02.24 O.05.02.24

CHARGES MAY BE SUBJECT TO LOCAL VAT

# DINNER

## STARTERS

### CLAM CHOWDER

*yukon gold potato, bacon, chive batons*

### CORN CUSTARD & BLACK BEAN SALAD (v)

*tomatillo, peppadew, cilantro*

### WEDGE SALAD

*smoked bacon, hard boiled egg, blue cheese*

*choice of*

**CLOUDY BAY SAUVIGNON BLANC** glass

### HAMACHI CRUDO\*

*pickled rhubarb, hibiscus, basil*

**BONANZA CABERNET SAUVIGNON** glass

### ROASTED BONE MARROW

*pickled red onion, fresh herbs, toasted brioche*

## MAINS

### CRISPY POLENTA (vv) (gf)

*slow roasted bell pepper, arrowleaf spinach, crème fraîche*

### SHRIMP & GRITS

*smoked bacon, caper tomato sauce, aleppo pepper*

### PAN ROASTED ATLANTIC SALMON\* (gf)

*roasted beets, grilled holland leeks, lemon yogurt sauce, caviar*

### SALT-BAKED DORADE

*caper lemon butter sauce*

## FROM THE GRILL

### HERB ROASTED CHICKEN

### HANGER STEAK\*

### FILET MIGNON\*

### NEW YORK STRIP\*

### NEW ZEALAND LAMB CHOPS\*

## SIDES

*brown butter roasted wild mushrooms (v) (gf)*

*green asparagus & guindilla sauce (v) (gf)*

*creamed spinach (v)*

*french fries (vv)*

*twice baked potato & caramelized onions (v)*

## SAUCES

*american-style steak sauce*

*tarragon salsa verde (vv) (gf)*

*romesco (vv) (gf)*

*bone marrow béarnaise*



THE WAKE