



Sample Menu

Meals are handcrafted by our executive chefs and, wherever possible, ingredients are sourced locally to reflect the flavors of your destination. From the fresh pastries and breads baked on board each day to the delectable social hour hors d'oeuvres and gourmet cuisine served over several courses, your dining experience will be exceptional.

Breakfast

*Asparagus, Prosciutto, and Sweet Onion Frittata
with Breakfast Potatoes and Bacon or Sausage
Assorted Juices, Teas, Coffees*

Fresh Fruit, Morning Pastries, Oatmeal, Cereal, and Yogurt Offered Daily

Lunch

*NW Cobb Salad with Grilled Alaskan Sockeye Salmon, Egg, Tomato, Roast Squash,
Apples, Bleu Cheese, and Washington Blackberries*

- or -

*Grilled Draper Valley Farms Chicken Breast with Oregon Hazelnut and Brown Butter Sauce
Accompanied by Sautéed Spinach*

Washington Blackberry Cobbler

Dinner

Asparagus Bisque with Wild Mushroom Confit

Seared Alaskan Weathervane Scallops with Pea Puree, Crispy Pancetta, and Preserved Lemon Zest

- or -

Roast Tenderloin of Beef with a Pinot Noir Reduction and Cherry Jus

Both with a Cauliflower and Potato Puree and Roasted Brussel Sprouts

Vegetarian Option: Butternut Squash Gnocchi with Arugula, Pine Nuts, and a Tomato Sherry Sauce

*Candied Kumquat Chocolate Decadence
with Coconut Scented Cream*

With advanced notice, most special requests and dietary restrictions can be accommodated.



We support healthy oceans by following the recommendations of Monterey Bay Aquarium Seafood Watch® program. Learn more at seafoodwatch.org

