



Alaska Sample Menu

DINNER

Pan Roasted Duck Breast with Wild Rice and Purple Yam Hash
Golden Roasted Cauliflower with Pomegranate Glaze

Pan Seared and Roasted Crispy Airline Chicken Breast
Blue Corn Polenta, Pan-fried Fiddler's Head Ferns
Chicken Au Jus

Grilled Alaskan Halibut and Dungeness Crab
Mashed Potatoes, Garlic Blistered Green Beans
Veal Stock Reduction and Sweet Corn Oil

Crispy Salmon with Prince William Sound Oysters
Hijiki Seaweed and Ginger Shiso Mirin Broth
Roasted Golden Beets

Pinwheel of Scallops with Steamed Alaskan Summer Vegetables
Lemongrass Risotto and Scallop Roe Broth

Alaskan Seafood Platter
Local Halibut, Salmon Spot prawns, Oysters and Crab prepared "a la Dave du Jour"
House-made Cocktail Sauce and Remoulade (Tartar Sauce)

Steamed Halibut Bouquet, Garni-scented Onion Glaze, Braised Chipollini Onion
Summer Succotash with Soy Ginger Drizzle

Pot Au Feu Braised Beef Short Ribs, Fire-roasted Carrots and Fava Beans, Sautéed Bone Marrow

Grilled Tri-tip, Dry-Rubbed Steak with Roasted Ancho Chile Cocoa Powder
Hasselback Potatoes
Roasted Brussels Sprouts

BEVERAGES

Curated wine list | local beer | well-stocked open bar | Cicerone Beer Certified crew member onboard