SOUP

Carrot and Ginger Soup 🕠



A creamy vegetable soup, made with carrots and fresh ginger

SALAD

Quinoa, Arugula and Roasted Vegetable Salad

Served with a fresh lemon vinaigrette

MAIN COURSES

Crispy Skin King Salmon Filet

Cedar butter grilled king salmon filet, served with a parsnip puree and lemon scented asparagus

Cherry Gastrique Duck Breast

Roasted duck breast with gastrique sauce. Served with parsnip puree and sauteed peas

Spinach and Feta Stuffed Crepes 🕖



With a tomato basil sauce

CLASSICS

Pan Seared Coho Salmon Filet Free-Range Chicken Breast Seared 6 oz Baseball Cap Sirloin Steak

Sides

Baked potato, Mixed Vegetable Medley

SWEET ENDINGS AND CHEESE PLATE

Rubarb Bread Pudding Ice Cream and Sorbet

Ask your steward for the daily selection

Please inform your steward if you have any food allergies or dietary needs. Alaskan Dream Cruises Galleys are not food-allergen-free environments. Our Executive Chef is available to discuss your dietary requests.

