

Xáanaa atxá gaawú áyá. | “It’s dinner time.”

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 purée 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 Crêpes

With a tomato basil sauce

CLASSICS

Pan Seared Coho Salmon Filet

Free-Range Chicken Breast

Seared 6 oz Coulotte Steak

Sides

Your choice of any of the sides available on today’s offered entrees

SWEET ENDINGS

Rhubarb Bread Pudding

Alaskan Sourdough Bread, Sweet & Tart Rhubarb, baked in a creamy, spiced custard

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.

Vegetarian Option 

*Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.