

starters

mushroom "tartare" (vv)

tarragon salsa verde & house-made crostini

nutty gazpacho (vv)

cucumbers, marcona almonds, roasted garlic croutons

melon salad (v) (gf)

cured lemon yogurt, cucumber, harissa vinaigrette, smoked salt

crazy cobb (gf)

confit chicken, bacon, blue cheese, asparagus, avocado, beet stained egg

We are very proud to partner with local farmers and vendors that share our values and vision.

Farms & Florida Sources:

Harpke Family Farms Zak The Baker Tenna's Pride

KEY-

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

mains

whole roasted heirloom cauliflower (vv) (gf)

vadouvan curry sauce, pistachios, sesame seed, pomegranate

heirloom squash ravioli (v)

mountain huckleberry, braised chestnuts, arugula

"fish" and chips (VV)

crispy banana blossom, lemon tartar sauce

Impossible™ burger (vv)

poblano salsa, paprika vegenaise, avocado, choice of green salad or fries

if you must

everything crusted salmon (gf)

crushed yukon gold potato, pickled vegetables, mustard sauce

NAUGHTY

black garlic bowtie pasta

fennel braised pork, chanterelles, rainbow swiss chard

charred coconut green beans, roasted squash

fried chicken

1/2 fried chicken, buttered cholula hot sauce

1/2 ginger beer chicken (gf)

pretzel pork schnitzel

red cabbage slaw, kimchi 1000 island

sides



fries (vv) (gf) blistered shishito peppers (vv) (gf)

VIRGIN VOYAGES' KITCHENS ARE NOT ALLERGEN-FREE ENVIRONMENTS. PLEASE INFORM OUR CREW IF YOU HAVE A FOOD ALLERGY OR ANY OTHER SPECIAL DIETARY NEED.

dessert

blueberry-green tea cheesecake (vv) (gf)

pistachio crust & lemon "cream"

razzle cake

chocolate mousse & toffee crunch

rainbow churros (v)

ube ice cream, strawberry caramel

milk & cookies

LOADED COOKIES (V)

mudslide stuffed red velvet matcha white chocolate

OR

VEGAN COOKIES (VV)

cocoa-o's coconut-chocolate chip coffee & date newton

CHOOSE ONE MILK

toasted cinnamon cereal (v) biscoff cookie (v) vanilla cinnamon-almond (vv) (gf)