

## Sip & Savor \$25

When we craft out menus — it's all about the whole experience, from bev to bite.

We chose some of our most-beloved dishes and three different sips to savor them best with.

### FIRST COURSE

**villa sandi**  
**sparkling rose**

### SAILOR'S CHOICE

**king trumpet carpaccio**  
(VV) (GF)

**pork belly** (GF)

### SECOND COURSE

**nauti nectar (labv)**  
or

**the old sport**

### SAILOR'S CHOICE

**nashville hot cauliflower** (VV)

**napa cabbage wrapped snapper**

**short rib pastrami**

### THIRD COURSE

**sweet talk**

### CHEF'S CHOICE

**rum apple cake**

## Starters

### - raw -

**avocado green**  
**goddess salad** (V)

shallot crumble, radish, herbs

**yellowfin tuna tartare**

pickled red onion, pine nut  
crumble, basil

### - cured -

**king trumpet carpaccio**

(VV) (GF)

crispy leek, pickled beech  
mushrooms, watercress salad,  
herb salsa

**pork belly** (GF)

bourbon maple glaze,  
kohlrabi slaw

### - crispy -

**fried green tomatoes**  
**and okra** (VV)

chili lime spice,  
fresh chili herb sauce

**old bay chicken wings**

fresno chili, garlic,  
peppercorn aioli

## Mains

### - smoked -

**carrots** (V)

brown butter crumble, fregola, caramelized yogurt,  
parmesan sauce

**short rib pastrami**

rye crisps, roasted cabbage, pickled mustard seed,  
whole grain mustard sauce

### - steamed and poached -

**beets "pierogi"** (VV)

crispy shallots, chili oil, yogurt sauce

**napa cabbage wrapped snapper**

roasted turnips, charred onion broth,  
sautéed barley

**nashville hot cauliflower** (VV)

butterhead lettuce, pickled vegetables,  
plant based ranch

**"the v" fried chicken**

buttermilk biscuit, braised greens & bacon,  
garlic, aleppo spiced honey

### - low n' slow/braised -

**braised leek mafaldine** (V)

grated hazelnut, whipped feta, salsa verde

**slow cooked short lamb shank**

glazed baby vegetables, taleggio cheese puree,  
red wine sauce

### - treat yourself -

**seafood boil \$60**

new potatoes, corn, andouille sausage

(RED) MEAT/FISH | (V) VEGETARIAN | (VV) VEGAN | (GF) GLUTEN FREE

\*TUNA IS SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. VIRGIN VOYAGES' KITCHENS ARE NOT ALLERGEN-FREE ENVIRONMENTS. PLEASE INFORM OUR CREW IF YOU HAVE A FOOD ALLERGY OR ANY OTHER SPECIAL DIETARY NEED.