



# BREAKFAST

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## SNOW BIRD BARLEY

Delicious cream of barley cereal, provided by the local Alaska Flour Company. Cooked in rich coconut milk, it's a spin on traditional hot cereal. Served with toasted coconut, dried fruit compote, a side of milk or soy milk, and brown sugar.

## SOURDOUGH FRENCH TOAST

Awaken your taste buds with sourdough bread, stuffed with a house-made citrus cream cheese filling. This sweet dish is topped with a dried fruit compote, topped with crunchy granola, and dusted with powdered sugar.

## COUNTRY STARTER

A northern spin on a traditional southern dish, with two flaky biscuits, smothered in a sausage gravy, and a side of local reindeer sausage or crispy bacon.

## AURORA BREAKFAST

Fluffy scrambled eggs and breakfast potatoes, with your choice of local reindeer sausage or crispy bacon. *Gluten-free*

## BEVERAGES

Coke  
Diet Coke  
Sprite  
Iced Tea  
Coffee  
Hot Tea

Hot Cocoa  
Milk  
Orange Juice  
Cranberry Juice

Wine

Beer  
Cider  
\$Liquor

See your server for our  
wine, beer and spirits selection.

*Menu items and prices are subject to change. Allergy alert: Peanuts or nuts may be used in this facility. Eating raw or undercooked seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness. Parties of eight or more will incur an 18% service charge.*

Onboard catering provided by:

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