

Earth & Ocean at The Patio

Our most casual option, grilled lunches and dinners are served poolside, weather permitting.

7:00p – 9:00p

CHILLED, REFRESHING, QUICK FIRED

BURRATA^V

rocket, heirloom tomatoes, basil, toasted ciabatta bread, extra virgin olive oil

GAMBAS AL AJILLO

garlic sautéed shrimp, parsley, chili, sherry, Spanish country bread

UMBRIAN RIGATONI PASTA

merguez sausage, smoked tomato, Italian parsley, parmesan

SMOKED, BRAISED

SEABASS^{GF}

stir fried super greens, portobello mushrooms, toasted garlic, wasabi lime butter

72-HOUR BONE-IN BEEF SHORT RIBS^{GF}

clamshell mushrooms, young carrots, bacon potatoes, tahini

MADRAS VEGETABLE CURRY^V

naan bread, Greek yoghurt raita, homemade mint chutney

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

SPICED RUM ROASTED PINEAPPLE^V

mango sorbeto, toasted sesame seeds, caramel

COOKIES AND CREAM

macadamia cookie, milk gelato, dark chocolate mousse

*PUBLIC HEALTH ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

In Suite Dining

A breakfast door hanger is provided nightly.
The Restaurant menu is served during dinner hours.

available 24 hours

STARTERS

PROSCIUTTO & MELON^{GF}

CHILLED SHRIMP COCKTAIL*

CHICKEN CONSOMMÉ
fresh vegetables

ROASTED TOMATO SOUP

MAINS

PENNE PASTA
plum tomato sauce

CAESAR SALAD
choice of grilled chicken or garlic shrimps

ROSEMARY ROASTED CHICKEN BREAST^{GF}

GRILLED NEW YORK CUT SIRLOIN*

CLUB SANDWICH*
grilled chicken breast, bacon, boiled egg,
coleslaw, french fries

HAMBURGER / CHEESE BURGER*
coleslaw, french fries

AMERICAN BEEF HOT DOG
coleslaw, french fries

DESSERTS

STRAWBERRY NEW YORK CHEESE CAKE

CHOCOLATE POT DE CREME
chocolate florentines

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES

FRESH FRUITS

INTERNATIONAL CHEESE PLATE



MONDAY, NOVEMBER 19, 2018

Dining Guide

The Restaurant
The Colonnade
The Grill by Thomas Keller
The Patio
In Suite Dining

INTRODUCING SEABOURN'S

CULINARY PARTNER CHEF THOMAS KELLER

In our ongoing quest to provide you with the world's best travel experiences, we have partnered with world-renowned American Chef Thomas Keller, the chef and proprietor of French Laundry, Ad Hoc, Bouchon, Bouchon Bakery and Se. Chef Keller is the first and only American-born chef to be named one of the world's best chefs by the industry.

The Restaurant

Our most elegant dining option, serving breakfast, lunch and dinner on advertised days.

7:00 pm – 9:00pm

FIRST COURSES

MOUSSELINE OF CHICKEN LIVER, SAUTERNE JELLY*
grilled pears, toasted brioche

BRAISED LEEK CONFIT^(V)
with crunchy onions

BLACK TRUFFLE RISOTTO & POACHED EGG^(GF) ^(V)
parmigiano-reggiano, micro greens

SECOND COURSES

CARAMELIZED APPLE SALAD^(V)
blue cheese croutons, toasted pumpkin seeds

TOMATO & WHITE BEAN SOUP
tomato crostini, fine herbes

MAIN COURSES

FLASH COOKED SEA BASS*^(GF)
fine herbes risotto, spinach emulsion and aged balsamic

SEARED JUMBO SCALLOPS ON POTATO SHALLOT CAKE*
granny smith and pistachio, lemon vinaigrette

CHAR BROILED PORK CHOP*
stewed apricot, red cabbage, roast potatoes,
madeira sauce

CARVED LAMB LOIN & CRISP LAMB SPRING ROLL*
potato gratin, rosemary jus

BRAISED CELERIAC & CELERY PURÉE^(GF) ^(V)
red wine poached grapes, pumpkin seeds

CREATIONS

WARM MOCHA CHOCOLATE CAKE
salted caramel ice cream

COOKIES & CREAM SUNDAE
vanilla ice cream, chocolate chip cookies

LIGHT CREAMY CHEESECAKE^(SF)
cherry compote

HOT COCONUT SOUFFLÉ
piña colada anglaise

The Grill by Thomas Keller

Features updated versions of iconic dishes prepared using the freshest products from artisan purveyors.

6:00pm – 9:00pm

by reservation only

STARTERS

CLASSIC CAESAR SALAD
prepared tableside

SUPER CHILLED ICEBERG LETTUCE SALAD

GULF PRAWN COCKTAIL*
preserved horseradish, pickled chilies and tomato cocktail

MARYLAND STYLE JUMBO LUMP CRAB CAKE
spicy aioli

NEW ENGLAND CLAM CHOWDER

DOUBLE CONSOMMÉ "CELESTINE"
black winter truffles and julienned crepes

PLATES

EGGPLANT PARMESAN

DOVER SOLE MEUNIERE

LOBSTER THERMIDOR*

ROASTED FREE RANGE CHICKEN WITH THYME JUS
(serves two)

BROILED NATURALLY-FED VEAL T-BONE*

ELYSIAN FIELDS FARM LAMB CHOPS*

TRUE RIB-EYE OF SNAKE RIVER FARMS BEEF*

THICK-CUT PRIME NEW YORK STRIP STEAK*

SWEETS

MEYER LEMON MERINGUE TART

SEVEN LAYER COCONUT CAKE

DARK CHOCOLATE LAYER CAKE

ICE CREAM SUNDAE

SORBET - LEMON, STRAWBERRY

ICE CREAM - VANILLA

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The Colonnade

Dine indoors or out and enjoy a wide variety of hot and cold stations for breakfast and lunch. Themed menus are featured nightly.

7:00pm – 9:00pm

AMERICAN

CHIPOTLE DIP
rustic country bread

APPETIZERS

POACHED JUMBO SHRIMP^(GF)
celery root salad, dijon crème, classic cocktail sauce

CRISPY SEAFOOD CAKE
roasted pepper remoulade, bitter greens

MANHATTAN STYLE CLAM CHOWDER^(GF)
bacon and root vegetables

MAINS

PAN SEARED ALASKAN SALMON*^(GF)
clams, melted leeks & potatoes

ROAST PRIME RIB OF BEEF*
green beans, potato fritters, crisp onions, jus natural

VEGETARIAN

BRAISED CELERIAC & CELERY PURÉE^(GF) ^(V)
red wine poached grapes, pumpkin seeds

DESSERT

BAKED NEW YORK CHEESECAKE
graham cracker, vanilla ice cream, walnut tuile