

# The Restaurant

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

7:00 pm – 9:00pm

## FIRST COURSES

MALOSSOL CAVIAR WITH CAULIFLOWER PUDDING\*<sup>(GF)</sup>  
crispy shallots, orange

CITRUS MARINATED HEARTS OF PALM  
carrot purée, artichoke chips

SEARED FOIE GRAS\*<sup>(GF)</sup>  
caramelized pears, crunchy pine nut salad, berry sauce

## SECOND COURSES

ICEBERG & RED LEAF LETTUCE  
cured bacon, apple chipotle and buttermilk dressing  
PUFF PASTRY BAKED PARMESAN & PROSCIUTTO CONSOMMÉ  
navy beans and black truffle essence

## MAIN COURSES

SLOW BAKED CODFISH\*<sup>(GF)</sup>  
herb spaetzle, garlic spinach with port wine reduction

BROILED LOBSTER  
lemon asparagus risotto, newburg sauce

ROASTED SPRING CHICKEN\*<sup>(GF)</sup>  
artichoke purée, pommes dauphine, grapefruit and tarragon jus

CHATEAUBRIAND\*<sup>(GF)</sup>  
fillet of beef tenderloin, glazed vegetables, pommes rissoles, bearnaise

SHEEP'S MILK RICOTTA CHEESE GNOCCHI

BLACK WINTER TRUFFLES<sup>(V)</sup>  
toasted pine nuts

## CREATIONS

30th ANNIVERSARY DESSERT  
lemon chiboust St. Honoré

PASSION FRUIT SUNDAE  
vanilla ice cream, caramel sauce

RED BERRIES PARFAIT<sup>(SF)</sup>  
raspberry coulis, crisp phyllo fan

HOT DARK CHOCOLATE SOUFFLÉ

# 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

\*Public health advisory: consuming raw or undercooked meat, poultry, seafood, shellfish, fish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

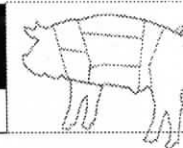
# The Colonnade

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

by reservation only

The Colonnade



SALAD OF ROMAINE HEARTS  
slow baked beets, radishes  
crispy capers  
chopped hen egg  
green goddess dressing

~

HICKORY SMOKED  
BBQ BABY BACK RIBS  
wilted spinach, all-day baked beans  
golden corn "pone"  
whipped honey butter

~

JASPER HILL FARM'S  
CABOT CLOTHBOUND CHEDDAR  
maldon flat bread  
blue apron ale mustard

~

POTTED CHEESECAKE  
poached blueberries and  
vanilla chantilly

## 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

HEART OF ROMAINE CAESAR

boquerones, smoked bacon, thyme croutons,  
aji amarillo caesar dressing

GRILLED PROSCIUTTO-WRAPPED GREEN ASPARAGUS

pecorino cheese, tahini crema

ORECCHIETTE PASTA

Italian sausage, broccolini, kalamata olives, pepperoncino,  
sun dried tomatoes, aged pecorino

### SMOKED, BRAISED

ROYALE BOUILLABaisse

lobster, sole, dorade, scallops, lemongrass, rouille, croutons

RIB EYE STEAK<sup>(GF)</sup>

farmers potatoes, market salad, sauce gribiche

CURRIED CRISP NAAN BREAD<sup>(V)</sup>

green lentils, capers, buffalo mozzarella

### CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

THE COLLECTION<sup>(GF)</sup>

gelato & sorbetto, chocolate hazelnut bombe,  
citrus coffee panna cotta, orange madeleine, fruit minestrone

SALTY CARAMEL

bourbon vanilla gelato, salted caramel,  
caramel pecan crumbs, maldon salt

\*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<sup>(GF)</sup>

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<sup>(GF)</sup>

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



TUESDAY, NOVEMBER 20, 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 hold multiple three-star ratings from the prestigious Michelin Guide.