

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

YELLOWFIN TUNA CEVICHE*^V

shaved fennel, granny smith apple,
sweet and sour mushrooms, watercress

OCTOPUS PLANCHA "A LA GRECQUE"^{GF}

crisp potatoes, lime emulsion

CAVATAPPI PASTA

linguica toscana sausage, blistered radicchio,
castelvetrano olives, smoked bacon lardon, parmigiano

SMOKED, BRAISED

MISO GLAZED BLACK COD

wok bok choy, brown rice, mirin yuzu sake sauce

TANDOORI STYLE ROTISSERIE CHICKEN

madras style white bean cassoulet

VEGETABLE PAELLA^{GF} ^V

saffron, lemongrass, grated manchego

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

STRAWBERRY SOUP & CHOCOLATE BROWNIES

fresh strawberries, pistachio gelato

BANH GAN COCONUT CRÈME CARAMEL

coconut marshmallow, caramel

*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^{GF}

CHICKEN CONSOMME^{GF}

with fresh vegetables

ROASTED TOMATO SOUP

MAINS

PENNE PASTA

sauce pomodoro

CAESAR SALAD

choice of grilled chicken or garlic shrimps

PAN SAUTEED FRESH SALMON FILLET*

ROSEMARY ROASTED CHICKEN BREAST

GRILLED NEW YORK CUT SIRLOIN*

CLUB SANDWICH*

grilled chicken breast, bacon, boiled egg, coleslaw, french fries

HAMBURGER / CHEESE BURGER*(Cooked to Order)

coleslaw, french fries

AMERICAN BEEF HOT DOG

coleslaw, french fries

DESSERTS

STRAWBERRY NEW YORK CHEESE CAKE

CHOCOLATE POT DE CREME^{GF}

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES

FRESH FRUITS^{GF}



WEDNESDAY, NOVEMBER 21, 2018

Dining Guide

THOMAS KELLER

SALAD OF BLISTERED HEIRLOOM CARROTS
Medjool Dates, Lime and Coriander with
Spiced Yoghurt and Wildflower Honey

SONOMA DUCK BREAST*POËLÉ*
Crispy "Rillettes," Glazed Harukei Turnips
and Pickled Blueberry "Gastrique"

or

ROASTED HEART OF ROMAINE LETTUCE
"Falafel en Feuille de Brik," Pickled Sweet Peppers,
Slow Baked Roma Tomatoes, Charred Eggplant Purée
and Harissa Sauce

VALRHONA CHOCOLATE GANACHE TARTE
Coffee Ice Cream

ONLY AVAILABLE IN THE RESTAURANT

INTRODUCING SEABOURN'S CULINARY PARTNER
CHEF THOMAS KELLER

In our ongoing quest to provide you with the world's finest travel experiences, we have partnered with world-renowned American Chef Thomas Keller, the chef and proprietor of The French Laundry, Ad Hoc, Bouchon, Bouchon Bakery and Per Se. Chef Keller is the first

The Restaurant

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

7:00p – 9:00p

FIRST COURSES

SEARED TUNA CARPACCIO*
pickled artichokes, tapenade crostini, mesclun

TWICE BAKED THREE CHEESE SOUFFLÉ
roasted sweet garlic velouté

SECOND COURSES

ASIAN NOODLE SALAD
ponzu dressing

POTATO LEEK SOUP
melted leeks, crunchy shrimp croutons

MAIN COURSES

PACIFIC HALIBUT & BABY SHRIMP*^{GF}
chablis wine sauce, sautéed potatoes

GRILLED SCALLOPS WITH CRISP BACON*^{GF}
soft cabbage, verjus - port reduction

BEEF RIB-EYE STEAK*^{GF}
potato fondant, boucheron mousseline,
brussels sprouts, beef jus

THREE CHEESE TORTELLINI^V
corn purée, herb emulsion, micro herbs

CREATIONS

HAZELNUT PYRAMID
chocolate sauce, praline anglaise

GINGER PEACH PIE^{SF}
lemongrass and passion fruit compote

HOT WHITE CHOCOLATE SOUFFLÉ
cassis sauce

^{GF} GLUTEN FREE ^V VEGETARIAN ^{SF} SUGAR FREE

SEABOURN CLASSICS ALWAYS AVAILABLE

The Grill by Thomas Keller

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

6:00p – 9:00p

by Reservation only

STARTERS

CLASSIC CAESAR SALAD
prepared tableside

SUPER CHILLED ICEBERG LETTUCE SALAD
applewood smoked bacon, marinated tomatoes and blue cheese dressing

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

DOVER SOLE MEUNIERE

LOBSTER THERMIDOR*

ROASTED FREE RANGE CHICKEN WITH THYME JUS
(serves two)

KUROBUTA PORK CHOP
glazed turnips

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.

7:00p – 9:00p

THAI

CHILI OIL, MANGO AND PAPAYA SALSA
sesame loaf

APPETIZERS

GRAPEFRUIT & ORANGE SALAD*
crab meat, basil, mint and coconut

THAI FISH CAKE
sweet & sour cucumbers, chili dip

TOM YUM KUNG SOUP
shrimp and lime leaves

MAINS

THAI GREEN CHICKEN CURRY*^{GF}
jasmine rice

GRILLED CARVED BEEF SIRLOIN*^{GF}
red curry sauce, jasmine rice

VEGETARIAN

THREE CHEESE TORTELLINI^V
corn purée, herb emulsion, micro herbs

DESSERT

LEMONGRASS GINGER-MANGO MOUSSE
mix fruit