

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)

heirloom tomatoes, parsley, toasted ciabatta bread, extra virgin olive oil

CHARRED WARM SHRIMP^(GF)

white radish, baby paprika, lemon vinaigrette

RIGATONI "AZZURRO"

tuscan style pasta, prezzemolo sausage, forest mushrooms, blistered tomatoes, buffalo mozzarella

SMOKED, BRAISED

SEABASS ESCABECHE^(GF)

artichokes, carrots, zucchini, lime, extra virgin olive oil

12-HOUR BRAISED LAMB SHANK

truffled ricotta polenta, sun dried tomatoes, liguria olives, oyster mushrooms, ras el hanout

SMOKED ERYNGII MUSHROOMS^(GF) ^(V)

yuzu brown butter, garlic chips, fine herbs, mustard cress

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

GOLDEN APPLE TARTE TATIN

cinnamon honey caramel, vanilla gelato

CREMA DULCE DE LECHE

crumbled chocolate cookies, lemon lime sorbeto

*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



THURSDAY, NOVEMBER 22, 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
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

The Restaurant

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

7:00 pm – 9:00pm

FIRST COURSES

SHRIMP, TOMATO & AVOCADO^{GF}
tomato coulis, bitter greens

CHILLED MARINATED RICOTTA FLAN^V
pesto dressing, fresh basil

WARM SEAFOOD MOUSSELINE^{GF}
crayfish jus, braised mushrooms, parmesan emulsion

SECOND COURSES

TOSSED LETTUCE SALAD^{GF V}
haricots vert, mushrooms, sherry and shallot dressing

BUTTERNUT SQUASH VELOUTE^{GF}
vanilla oil, toasted pumpkin seeds

MAIN COURSES

PAN BASTED MONKFISH^{GF}
artichokes and caramelized onion ragout, sauce thermidor

CHAR GRILLED JUMBO SHRIMP^{GF}
saffron risotto with tender young greens

SLOW ROASTED TURKEY BREAST^{GF}
confit leg roulade, green bean casserole, creamed potato, brussels sprouts with bacon, cornbread stuffing

ROASTED RACK OF LAMB^{GF}
eggplant purée, vegetable couscous, greens, spiced lamb jus

BLACK TRUFLE RISOTTO^{GF V}
parmigiano-reggiano

CREATIONS

PUMPKIN PIE
caramelized pecans, bourbon glaze, vanilla ice cream

GERMAN CHOCOLATE SUNDAE
coconut ice cream, chocolate cake, sweetened coconut

MOCHACCINO SEMIFREDO DARK CHOCOLATE CRUMBS^{SF}
pink grapefruit compote

HOT HAZELNUT SOUFFLE^{GF}

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



Thanksgiving Market Dinner