

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

PROSCIUTTO DI PARMA

shaved honeydew melon, crisp fennel, castelvetro olives, ricotta salata

SHRIMP TEMPURA

quick pickled mushrooms, ponzu, sriracha mayo

PENNE PASTA

homemade spanish chorizo sausage, fire roasted piquillo peppers, fried capers, basil, aged parmesan

SMOKED, BRAISED

BACON LAYERED BRANZINO

slow roasted potatoes, sicilian caponata vegetables, red curry butter sauce

48-HOUR BONELESS BEEF SHORT RIBS

grilled asparagus, glazed cipollini onions, potato purée, banyuls jus

CHARRED VEGETABLES

toasted pine nuts, gazpacho coulis, goat's cheese croque monsieur

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

POACHED WILLIAM PEAR

raspberry compote, triple chocolate crumble, pear sorbeto

BANANAS FOSTER

myer's rum tamarind syrup, ginger tuiles, whiskey gelato

*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.

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^V

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}



FRIDAY, NOVEMBER 23, 2018

Dining Guide

THOMAS KELLER

CALIFORNIA WHITE STURGEON CAVIAR
Garden Sunchoke "Pudding", Meiwa Kumquat Purée
and Sunflower Seed Crumble

GRILLED "CALOTTE" OF PRIME BEEF*
Braised Short Rib "Pierogi", Cabbage,
Horseradish Crème Fraîche and Sauce Borscht

OR

"CASSOULET" OF RANCHO GORDO HEIRLOOM BEANS
Eggplant Confit, Slow Baked Tomatoes and
Glazed Pearl Onions

"TENTATION AU CHOCOLAT"
Salted Piedmont Hazelnuts and
Condensed Milk 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 and

The Restaurant

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

7:00p – 9:00p

FIRST COURSES

MAPLE GLAZED DUCK BREAST*^{GF}
cucumber & potato salad, honey mustard sauce

PANKO CRUSTED JUMBO SHRIMP
marinated fennel slaw, romesco sauce

SECOND COURSES

MESCLUN & THREE PEA SALAD^{GF} ^V
red wine dressing

CORN & LEMONGRASS SOUP
shrimp salad, spicy shrimp oil

MAIN COURSES

PAN SEARED LEMON SOLE*^{GF}
carrot pulp, cherry tomatoes, citrus caper emulsion

PAN FRIED TORNEDOS OF JUMBO SEA SCALLOPS*^{GF}
leek and pommery mustard sauce

BARBECUED QUAIL WITH CHIPOTLE GLAZE
apple-onion soubise, black trumpets and hominy

VEGETARIAN SPRING ROLLS^V
cabbage slaw and sweet chili dipping sauce

CREATIONS

TRILOGY OF CHOCOLATE
chocolate tart, chocolate marshmallow and
chocolate malt ice cream

LEMON PANNA COTTA^{SF}
orange emulsion

HOT TANGERINE SOUFFLE^{GF}
citrus honey sauce

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

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

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

CASTROVILLE ARTICHOKE
garlic aioli

PLATES

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 stat for breakfast and lunch. Themed menus are featured nightly.

7:00p – 9:00p

PERUVIAN

ROCOTO CHILLI SAUCE
plantain chips, potato cheese rolls

APPETIZERS

CAUSA RELLENA
Peruvian layered potato cake with tuna and avocado

TEQUENOS QUESO BLANCO
dim sum pasta stuffed with white cheese and avocado

CHUPE DE CAMARONES
Peruvian shrimp chowder

MAINS

PERUVIAN CEVICHE
white fish, choclo corn, sweet potato, fried calamari

LOMO SALTADO
stir fried sirloin strips with vegetables,
Asian seasoning, French fries and rice

VEGETARIAN

VEGETARIAN SPRING ROLLS^V
cabbage slaw and sweet chili dipping sauce

DESSERT

SUSPIRO A LA LIMEÑA
caramel and meringue dessert