

## 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

#### YELLOWTAIL SASHIMI<sup>GF</sup>

pickled vegetables, micro herbs, citrus dressing

#### KOREAN STYLE GRILLED KUROBUTA PORK SKEWERS

bbq glaze, yuzu mustard miso

#### CASARECCE PASTA

beef shank ragu, shiitake, amarillo tomatoes, toasted japanese panko, horseradish crumbs, parmesan cheese

### SMOKED, BRAISED

#### NIGERIAN SHRIMP PROVENCE

piquillo pepper butter, roasted mediterranean vegetables, chipotle aioli

#### ROTISSERIE PEKING DUCK

chinese moo-shu pancakes, hoisin, cucumber, bok choy, japanese fried rice, plum sauce

#### CURRIED CRISP NAAN BREAD<sup>V</sup>

green lentils, capers, buffalo mozzarella

### CHEESE, SWEETS

#### FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

#### POMME AU FOUR

baked apple, brown sugar butter, gingerbread cookies, calvados gelato

#### HONEY ROASTED FIGS

fig jam, almond financier, whipped cream, bourbon whiskey gelato

\*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



SATURDAY, NOVEMBER 24, 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

# The Restaurant

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

7:00 pm – 9:00pm

## FIRST COURSES

SEARED BEEF CARPACCIO WITH PESTO\*  
marinated tomatoes and parmesan shavings

SALT BAKED BEETS & MOZZARELLA<sup>(V)</sup>  
black olive tapenade, crostini

SOFT POTATO GNOCCHI<sup>(V)</sup>  
asparagus & asparagus butter

## SECOND COURSES

HAZELNUT CRUSTED FETA CHEESE<sup>(GF)</sup> <sup>(V)</sup>  
frisée, hazelnut vinaigrette

CREAM OF SALSIFY SOUP  
toasted sunflower seeds

## MAIN COURSES

PAN ROASTED RED SNAPPER<sup>(GF)</sup>  
sunchoke purée, marinated beets

POACHED JUMBO PRAWN<sup>(GF)</sup>  
squash - mascarpone risotto, arugula,  
saffron vanilla beurre blanc

CARVED VEAL TENDERLOIN & CRISPY SWEETBREADS\*  
citron potato gratin, mushroom & pea fricassee, veal jus

CARAMELIZED DUCK BREAST<sup>(GF)</sup>  
braised greens, buttered polenta cake, madeira jus

POTATO LEEK CREPES WITH GRUYERE<sup>(V)</sup>  
young vegetables and garlic confit

## CREATIONS

APPLE TARTE TATIN  
vanilla ice cream

WHISKY & PLUM SUNDAE  
vanilla ice cream, pound cake

CHOCOLATE HAZELNUT CAKE<sup>(SF)</sup>  
blueberry compote

HOT WHITE CHOCOLATE SOUFFLÉ  
cassis sauce

# 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

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

CASTROVILLE ARTICHOKE  
garlic aioli

## 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

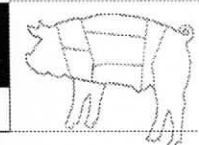
# The Colonnade

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



WALDORF SALAD  
crisp chicories, Fuji apples  
celery branch  
white wine poached currants  
candied pecans  
blue cheese dressing  
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GRILLED "RR" RIBEYE  
blistered asparagus  
whipped potatoes  
santa maria style remoulade  
"A4" sauce  
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CYPRESS GROVE FARM'S HUMBOLDT FOG  
marshall's farm honey  
grilled country bread  
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CHOCOLATE SILK PIE  
whipped chantilly