

## 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 <sup>(V)</sup>

rocket, heirloom tomatoes, basil, toasted baguette bread, extra virgin olive oil

#### GAMBAS AL AJILLO

garlic sautéed shrimp, parsley, chili, sherry, Spanish country bread

#### CAVATELLI STROZZAPRETI PASTA

merguez sausage, smoked tomato, Italian parsley, parmesan

### SMOKED, BRAISED

#### SEABASS <sup>(GF)</sup>

stir fried super greens, eryngii mushrooms, toasted garlic, wasabi lime butter

#### 72-HOUR BONE-IN BEEF SHORT RIBS <sup>(GF)</sup>

clamshell mushrooms, young carrots, bacon potatoes, tahini

#### MADRAS VEGETABLE CURRY <sup>(V)</sup>

naan bread, Greek yoghurt raita, homemade mint chutney

### CHEESE, SWEETS

#### FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

#### SPICED RUM ROASTED PINEAPPLE <sup>(V)</sup>

mango sorbeto, toasted sesame seeds, caramel

#### COOKIES AND CREAM

macadamia cookie, milk gelato, dark chocolate mousse

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

#### CHILLED SHRIMP COCKTAIL\*

#### CHICKEN CONSOMMÉ

fresh vegetables

#### ROASTED TOMATO SOUP

### MAINS

#### PENNE PASTA

plum tomato sauce

#### CAESAR SALAD <sup>(GF)</sup>

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 CRÈME

chocolate florentines

#### VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

#### HOME MADE COOKIES

#### FRESH FRUITS

#### INTERNATIONAL CHEESE PLATE



SUNDAY, NOVEMBER 25, 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

## CHEF'S DINNER

SMOKED SALMON PAVE  
avocado mousse, caviar, crème fraîche

PORCINI RISOTTO  
truffle jelly, wild mushrooms  
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TOMATO GAZPACHO  
poached lobster, olives

YUZU AND PASSIONFRUIT GRANITÉ  
coconut, chilli  
\*\*\*

SLOW ROASTED BEEF TENDERLOIN\*  
short rib cigar, turnip purée, pickled beets

or

MONKFISH  
shellfish tortellino, romesco purée, palourde clam  
\*\*\*

CHOCOLATE MOELLEUX  
raspberry, basil, honey comb

## VEGETARIAN

TOMATO AND WATERMELON TARTARE  
avocado mousse, parmesan

PORCINI RISOTTO  
truffle jelly, wild mushrooms  
\*\*\*

TOMATO GAZPACHO  
pickled cucumber, chilli

YUZU AND PASSIONFRUIT GRANITÉ  
coconut, chilli  
\*\*\*

SMOKED POTATO DAUPHINE  
celeriac purée, cabbage garbure, charred leeks  
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CHOCOLATE MOELLEUX  
raspberry, basil, honey comb

# 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  
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)

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

## ITALIAN

OLIVE BUTTER  
ciabatta

## APPETIZERS

SEARED BEEF CARPACCIO\*<sup>GF</sup>  
pesto, mesclun, marinated tomatoes, parmesan shavings

CASERECCIA PASTA PESTO GENOVESE<sup>V</sup>  
freshly grated parmesan, pine nuts

TUSCAN BEAN SOUP\*  
prosciutto, tiny pasta, tapenade crostini

## MAINS

GRILLED BRANZINO\*<sup>GF</sup>  
puttanesca, lemon & herbs

SLOW ROASTED VEAL OSSO BUCCO  
porcini risotto, red wine sauce

## VEGETARIAN

SMOKED POTATO DAUPHINE  
celeriac purée, cabbage garbure, charred leeks

## DESSERT

CLASSIC TIRAMISU

<sup>GF</sup> GLUTEN FREE

<sup>V</sup> VEGETARIAN

<sup>SF</sup> SUGAR FREE