

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

BABY ROMAINE CAESAR

boquerones, smoked bacon, thyme croutons, aji amarillo caesar dressing

KOREAN STYLE GRILLED KUROBUTA PORK SKEWERS

bbq glaze, yuzu mustard miso

POLPETTE

casarecce pasta, Italian meatballs, toasted garlic, basil, roasted tomatoes, fresh ricotta

SMOKED, BRAISED

AJI PANCA SPICED ROASTED SALMON*

green lentils, preserved tomatoes, port wine glaze

ASADA CENTER-CUT SKIRT STEAK*

harissa aioli, steak butter, chimichurri, rustic fries

ROASTED GREEN ASPARAGUS

confit cocktail tomatoes, grated lemon zest, green pea espuma

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

YOGURT CITRUS MOUSSE

strawberry romanoff, white chocolate & cranberry biscotti, orange sorbetto

WHITE CHOCOLATE & CHERRY BRIOCHE PUDDING

sicilian pistachio 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*

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*

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



MONDAY, NOVEMBER 26, 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 pres

The Restaurant

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

7:00 pm – 9:00pm

FIRST COURSES

*VITELLO TONNATO^(GF)

shaved roasted veal loin, tuna cream sauce, fried capers, lemon

CHILLED VEGETABLE LASAGNA

grilled, roasted niçoise olive vinaigrette

WARM LEEK STUFFED ARTICHOKE^(V)

braised forest mushrooms, feta cheese, toasted hazelnuts

SECOND COURSES

FRISÉE & POACHED PEAR SALAD^(V)

blue cheese crumble, walnut snap, sherry vinaigrette

CREAM OF GREEN ASPARAGUS^(V)

bell pepper crostini, scallions

MAIN COURSES

SMOKED TEA CRUSTED SALMON*

cauliflower purée, port essence

SAUTÉED SCALLOPS & RED WINE BRAISED BEEF SHORT RIBS^(GF)

horseradish mashed potatoes, sautéed spinach

DUO OF PORK, MUSTARD GLAZE

pressed potato terrine, grilled asparagus

MARINATED & GRILLED HANGER STEAK^(GF)

horseradish potato gratin, balsamic jus

RATATOUILLE RAVIOLI IN CARAMELIZED ONION BROTH^(V)

crispy onion

CREATIONS

TRI-LEVEL CHOCOLATE TORTE

milk and dark chocolate sauces

JAPONICA ICE CREAM SUNDAE

matcha, red plums, ginger snaps

APPLE ALMONDINE^(SF)

vanilla sauce, strawberry compote

HOT CALVADOS SOUFFLÉ^(GF)

caramelized apple 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

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

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

SOUTH AMERICAN

CILANTRO AND TOMATO DIP

corn bread

APPETIZERS

JUMBO SHRIMP CEVICHE^(GF)

lime, coconut & chiles

SPICY BEEF AND QUESO BLANCO EMPANADA

salsa roja and chimichurri sauce

CORN, CHILLI & CHICKEN QUENELLE SOUP^(GF)

cilantro cream

MAINS

PAN SEARED MAHI-MAHI^(GF)

warm shrimp salad, corn purée

GRILLED DUO OF BEEF AND CHICKEN SKEWERS^(GF)

potato and mango ragout,

three bean cassoulet and chipotle sauce

VEGETARIAN

RATATOUILLE RAVIOLI IN

CARAMELIZED ONION BROTH^(V)

crispy onion

DESSERT

GINGER & MANGO MOUSSE