

Earth & Ocean at The Patio

Our most casual option, grilled lunches and dinners are served poolside, weather permitting.

7:00p – 9:00p

(Closed)

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}



TUESDAY, NOVEMBER 27, 2018

Dining Guide

THOMAS KELLER

TERRINE OF HUDSON VALLEY DUCK FOIE GRAS
Truffle "Pain de Genes", Compressed Asian Pears
and Sicilian Pistachio

"HOMARD AU VIN"

Sweet Butter Poached Nova Scotia Lobster,
Mushrooms, Sweet Carrots,
Applewood Smoked Bacon "Lardons" and
Red Wine "Jus"

OR

ROASTED CAULIFLOWER "EN BRIOCHE"
Young Onions, Fingerling Potato "Confit" and
Black Winter Truffle Crème Fraiche

CHAMPAGNE AND GRANNY SMITH APPLE TRIFLE
Vanilla Custard and Cream Chantilly

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
Boulogne, Bouchon Bakery, and Per Se. Chef Keller is the first

The Restaurant

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

7:00p – 9:00p

FIRST COURSES

TUNA CONFIT WITH EGGPLANT PURÉE
marinated tomatoes, chickpeas, curried almonds

TRUFFLED CORN & MASCARPONE TORTELLINI
sweet corn broth, chives

SECOND COURSES

WATERCRESS, ENDIVES & SEASONAL HERB SALAD ^{GF} ^V
citrus vinaigrette

CAULIFLOWER POTAGE WITH FOREST MUSHROOM AGNOLOTTI ^V
lemon oil, mushroom chips

MAIN COURSES

MISO GLAZED COD*
baby bok choy, crispy forbidden rice, citrus butter sauce

CRISP DUCK BREAST & HEIRLOOM APPLES*
red cabbage, soft rosemary gnocchi

PINK GRILLED LAMB LOIN*
with cauliflower and zucchini semolina

FETA CHEESE TART ^V
niçoise olive, asparagus and tomato salad, banyuls emulsion

CREATIONS

CHOCOLATE CHIP LAVA CAKE
fresh berries, vanilla ice cream

DARK CHOCOLATE & RUM-RAISIN CAKE ^{SF}
butterscotch sauce

HOT BOURBON WHISKEY SOUFFLÉ ^{GF}
cherry sauce

^{GF} GLUTEN FREE ^V VEGETARIAN ^{SF} SUGAR FREE
SEABOURN CLASSICS ALWAYS AVAILABLE

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

CLASSIC CAESAR SALAD
prepared tableside

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 MEUNIÈRE

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

*PUBLIC HEALTH ADVISORY: Consuming raw or undercooked meat, poultry,

The Colonnade

Dine indoors or out and enjoy a wide variety of hot and cold staples for breakfast and lunch. Themed menus are featured nightly.

7:00p – 9:00p



MARKET DINNER