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*®

CHILLED SHRIMP COCKTAIL

CHICKEN CONSOMME® 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*
qrilled 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®

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES

EDECH EDITTS



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

D. J. D. J. D. G. Chaf Kallan in the first and

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 CITIES VINAIGRETTE

CAULIFLOWER POTAGE WITH FOREST MUSHROOM AGNOLOTTI

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 niçoise olive, asparagus and tomato salad, banyuls emulsion

CREATIONS

CHOCOLATE CHIP LAVA CAKE fresh berries, vanilla ice cream

DARK CHOCOLATE & RUM-RAISIN CAKE butterscotch sauce

HOT BOURBON WHISKEY SOUFFLÉ® cherry sauce

GUTEN FREE VEGETARIAN SE 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 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

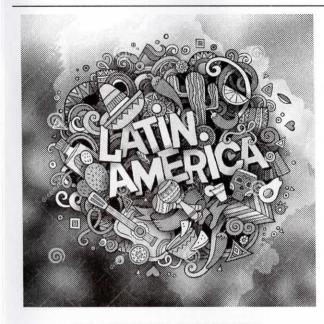
ICE CREAM - VANILLA

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

The Colonnade

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

7:00p - 9:00p



MARKET DINNER