

## 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

#### GRILLED PROSCIUTTO-WRAPPED GREEN ASPARAGUS

fontina cheese, tahini crema

#### ORECCHIETTE PASTA

beef shank ragù, Shiitake, roasted tomatoes, toasted Japanese panko, horseradish crumbs, parmesan cheese

### SMOKED, BRAISED

#### NIGERIAN SHRIMP PROVENCALE

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 grillé

#### POMME AU FOUR

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

#### YOGURT CITRUS MOUSSE

strawberry romanoff, white chocolate & cranberry biscotti, orange sorbetto

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

## 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<sup>GF V</sup>

### MAINS

#### PENNE PASTA<sup>V</sup>

plum tomato sauce

#### CAESAR SALAD

choice of grilled chicken or garlic shrimps

#### ROSEMARY ROASTED CHICKEN BREAST<sup>GF</sup>

#### GRILLED NEW YORK CUT SIRLOIN<sup>GF</sup>

#### 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, DECEMBER 10, 2018

## Dining Guide

The Restaurant  
The Colonnade  
The Grill by Thomas Keller  
The Patio  
In Suite Dining

INTRODUCING STABOURN'S  
CULINARY PARTNER CHEF THOMAS KELLER  
In our ongoing quest to provide you with the world's  
travel experiences, we have partnered with world-renowned  
American Chef Thomas Keller, the chef and proprietor of  
The French Laundry, Ad Hoc, Bouchon, Bouchon Bakery and  
Per 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\*

porcini foam, microgreens, brioche croutons

RED BEET & RED OAK LEAF LETTUCE<sup>GF V</sup>

blue cheese mousse, toasted walnuts, citrus vinaigrette

MUSTARD CRUSTED VEAL SWEETBREADS

almond-lentil salad, warm bacon dressing

## SECOND COURSES

RAW APPLE & CELERY SALAD<sup>GF V</sup>

toasted walnut compote, poppy seed - lemon dressing

ROASTED SWEET CORN POTAGE

lobster croutons

## MAIN COURSES

ESCALOPE OF SEA BASS, CELERIAC PURÉE\*<sup>GF</sup>

sautéed smoked bacon, chicory, beans, verjus

BUTTER POACHED SHRIMP<sup>GF</sup>

chorizo saffron risotto, tomato marmalade

DUCK A L'ORANGE

almond croquettes, red cabbage, grand marnier glaze

VEAL PICCATA MILANESE\*

tomato tossed spaghetti

WARM BAKED THYME ONION GRUYERE TART<sup>V</sup>

fennel and warm cherry tomato salad

## HOT AND HEARTY

LAMB NAVARIN<sup>GF</sup>

boiled new potato, glazed turnips

## CREATIONS

MILK CHOCOLATE PEANUT BUTTER BOMBE WITH

TOASTED MARSHMALLOW

honey caramel sauce

STRAWBERRY ROMANOFF SUNDAE

marinated strawberries, orange curd

APPLE STRUDEL<sup>GF</sup>

with vanilla custard

HOT COCONUT COMFET<sup>GF</sup>

# 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\*

THICK-CUT PRIME NEW YORK STRIP STEAK\*

TRUE RIB-EYE OF SNAKE RIVER FARMS BEEF

## 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



## MARKET DINNER