


Earth and 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

MIZUNA LEAVES 
apples, celery, shaved red onion, crisp red radish,
tahini ranch dressing

GAMBAS AL AJILLO
garlic sautéed shrimp, parsley, chili, sherry, Spanish country bread

UMBRIAN RIGATONI PASTA
merguez sausage, smoked tomato, Italian parsley, parmesan

SMOKED, BRAISED


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

72-HOUR BONE-IN BEEF SHORT RIBS 
forest mushrooms, young carrots, bacon potatoes, tahini

MADRAS VEGETABLE CURRY 
naan bread, Greek yoghurt raita, homemade mint chutney

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT
honey pommery mustard, pain grillé

SPICED RUM ROASTED PINEAPPLE 
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 


CHILLED SHRIMP COCKTAIL 

CHICKEN CONSOMME 
with fresh vegetables

ROASTED TOMATO SOUP 


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 

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES



TUESDAY, DECEMBER 11, 2018

Dining Guide

THOMAS KELLER

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

"POULET GRAND MERE"*
Forest Mushrooms, Sweet Carrots,
King Richard Leeks, Applewood Smoked Bacon
"Lardons" and Red Wine "Jus"

OR

ROASTED ROMANESCO "EN BRIOCHE"
Young Onions, Fingerling Potato "Confit" and
Black Winter Truffle Crème Fraîche

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

The Restaurant

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

7:00p – 9:00p

FIRST COURSES

GRAVLAX & SEAFOOD ESCABECHE*^{GF}
microgreens, mango infusion

CRISP BRANDADE CAKE
composed salad, citrus caper remoulade

SECOND COURSES

MIZUNA, CUCUMBER & CRISP CHICKPEAS^{GF V}
tahini dressing

ROASTED BUTTERNUT SQUASH SOUP*^{GF}
chorizo crusted scallop, pumpkin seeds

MAIN COURSES

PAN SEARED MONKFISH FILLET*
stir fried vegetables, egg noodles, miso glaze

GRILLED JUMBO SHRIMP
sweet garlic and cauliflower purée, citrus shrimp sauce

CARVED NY STEAK*^{GF}
brussel sprout purée, baked beets, port wine jus

SPINACH & CORN FRITTERS^V
sautéed bok choy, artichokes, spiced tomato sauce

HOT AND HEARTY

HUNGARIAN GOULASH
tagliatelle, herb sour cream

CREATIONS

CHOCOLATE MARSHMALLOW CAKE
berries, vanilla ice cream

WARM COCONUT AND PINEAPPLE CRUMBLE TART^{GF}
apple sauce, vanilla ice cream

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.

6:00p – 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

EGGPLANT PARMESAN

DOVER SOLE MEUNIÈRE

LOBSTER THERMIDOR*

ROASTED FREE RANGE CHICKEN WITH THYME JUS
(serves two)

BROILED NATURALLY-FED VEAL T-BONE*

ELYSIAN FIELDS FARM LAMB*

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.

7:00p – 9:00p

MEDITERRANEAN

OLIVE TAPENADE
country bread

APPETIZERS

GRILLED SHRIMP, ROASTED TOMATO & GOAT'S CHEESE TIA
asparagus and dijon vinaigrette

SPRING CHICKEN CASSOULET “EN CROUTE”
creamy forest mushrooms, truffle, fresh tarragon

TUSCAN STYLE WHITE BEAN & VEGETABLE SOUP
meatballs, Swiss chard, garlic croutons

MAINS

PAN SEARED SEA BASS*
warm niçoise style salad, crisp giant capers, black olives

ROAST RACK OF LAMB PROVENCALE*
gratin potatoes, ratatouille, sweet garlic rosemary jus

VEGETARIAN

SPINACH & CORN FRITTERS^V
sautéed bok choy, Jerusalem artichokes, spiced tomato sauce

HOT AND HEARTY

HUNGARIAN GOULASH
tagliatelle, herb sour cream

DESSERT

BAKLAVA WITH CARAMELISED HONEY