

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

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

SMOKED, BRAISED

AJI PANCA SPICED ROASTED SALMON*

green lentils, preserved tomatoes, port wine glaze

RIB EYE STEAK*

farmers potatoes, market salad, sauce gribiche

GRILLED CAULIFLOWER*

capers, pickled red onion, bell pepper, pomegranate vinaigrette

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

HONEY ROASTED FIGS

fig jam, almond financier, whipped cream, bourbon whiskey gelato

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



WEDNESDAY, DECEMBER 12, 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 prestigious

The Restaurant

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

7:00 pm – 9:00pm

FIRST COURSES

SEARED SPICED CRUSTED TUNA^(V)
bell pepper escabeche, coriander purée, saffron

GRILLED VEGETABLE & MOZZARELLA^(GF) ^(V)
herb infused virgin olive oil, balsamic syrup

POTATO BONDA YOGURT DUMPLINGS^(V)
cucumber coriander relish, chapatti bread

SECOND COURSES

NEW POTATO & CRISP BACON SALAD^(GF) ^(V)
horseradish crème fraiche, quail eggs

RED CARROT & CURRY POTAGE
shrimp dumplings

MAIN COURSES

PAN ROASTED COD^(GF)
melted potato and leeks, truffle dressing

CHAR GRILLED JUMBO SHRIMP^(GF)
saffron risotto, tender young greens

BASTED PORK TENDERLOIN^(GF)
celeriac purée, caramelized apples & forest mushrooms

NEW YORK STRIPLOIN STEAK*
asparagus, gorgonzola croquettes, wilted greens

BAKED SPINACH RICOTTA CHEESE TART^(V)
confit tomatoes, bitter green salad

HOT AND HEARTY

JIDORI CHICKEN POT AU FEU

CREATIONS

WHITE CHOCOLATE MOCHA TART
bittersweet chocolate ice cream

BANANA AND COCONUT SUNDAE
toasted banana cake, caramel sauce

WARM HAZELNUT PUMPKIN PUDDING^(GF)
five-spice anglaise

HOT ORANGE SOUFFLÉ^(GF)
dark chocolate 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*

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

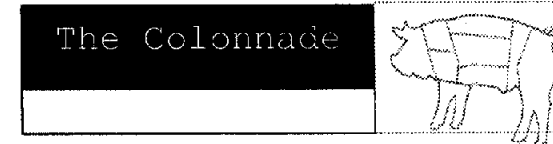
ICE CREAM - VANILLA

The Colonnade

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

7:00pm – 9:00pm

by reservation only



SALAD OF ROMAINE HEARTS
slow baked beets, radishes
crispy capers
chopped hen egg
green goddess dressing

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HICKORY SMOKED
BBQ BABY BACK RIBS
wilted spinach, all-day baked beans
golden corn "pone"
whipped honey butter

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JASPER HILL FARM'S
CABOT CLOTHBOUND CHEDDAR
maldon flat bread
blue apron ale mustard

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POTTED CHEESECAKE
poached blueberries and
vanilla chantilly