

# Closed

available 24 hours

## STARTERS

PROSCIUTTO & MELON <sup>(GF)</sup>CHILLED SHRIMP COCKTAIL <sup>(GF)</sup>CHICKEN CONSOMME <sup>(GF)</sup>  
with fresh vegetablesROASTED TOMATO SOUP <sup>(GF)</sup>

## MAINS

PENNE PASTA  
sauce pomodoroCAESAR 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 friesHAMBURGER / CHEESE BURGER\* **(Cooked to Order)**  
coleslaw, french friesAMERICAN BEEF HOT DOG  
coleslaw, french fries

## DESSERTS

STRAWBERRY NEW YORK CHEESE CAKE  
CHOCOLATE POT DE CREME <sup>(GF)</sup>

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES

FRESH FRUITS <sup>(GF)</sup>

SELECTION OF CHEESE

<sup>(GF)</sup> Gluten Free <sup>(LF)</sup> Low Fat <sup>(V)</sup> Vegetarian <sup>(SF)</sup> Sugar Free

THURSDAY, DECEMBER 13, 2018

# Dining Guide

## THOMAS KELLER

"PACIFIC YELLOWTAIL CRUDO"  
Globe Artichokes, Hass Avocado, Preserved Meyer  
Lemon and Country Bread Croûtons"

or  
SNAKE RIVER FARMS PORK TENDERLOIN  
Applewood Smoked Bacon, Raclette Cheese  
Croquette, Young Leeks, Spiced French Prunes and  
Grain Mustard Sauce

or  
BUCKWHEAT DUMPLINGS "POËLÉ"  
Napa Cabbage and Barrel Aged Tamari Glazed  
Shiitake Mushrooms with Yuzu Gastrique

or  
"CREAMSICLE"  
Orange and Vanilla Bean Sherbet, "Magic Crack"  
Toasted Pistachio's and Extra Virgin Olive Oil

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 only American-born chef to hold multiple three-star ratings from the prestigious Michelin Guide, as well as the first male American chef to be named a Chevalier of the French Legion of Honor, the most illustrious decoration in France.

# The Restaurant

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

7:00p – 9:00p

## FIRST COURSES

CITRUS MARINATED HEARTS OF PALM <sup>GF</sup> <sup>V</sup>  
carrot purée and artichoke chips

PORCINI RAVIOLI <sup>V</sup>  
forest mushrooms and sabayon

## SECOND COURSES

ARUGULA SALAD WITH SOFT BOILED EGG &  
SMOKED WHITE HALIBUT <sup>GF</sup>  
marinated chickpeas, leek vinaigrette

SWEET GREEN PEA SOUP <sup>V</sup>  
rosemary brioche croutons

## MAIN COURSES

BUTTER SEARED MAHI-MAHI WITH SHRIMP WONTON\*  
braised baby leeks and seafood emulsion

LEMON GRILLED CALAMARI TUBES <sup>GF</sup>  
squash - mascarpone risotto, saffron vanilla beurre blanc

GRILLED RIB EYE STEAK <sup>GF</sup>  
boulangerie potatoes, grilled vegetable lasagna,  
poppercorn sauce

CRISPY FETA CHEESE CANNELLONI <sup>V</sup>  
potato gnocchi, spinach sauce

## HOT AND HEARTY

SAUSAGE AND BEAN CASSOULET  
creamed potato

## CREATIONS

LAYERED CHOCOLATE & PEANUT BUTTER MOUSSE  
chocolate brownie cookies

CLASSIC FLOATING ISLAND <sup>SF</sup>  
vanilla anglaise

HOT POIRE WILLIAM SOUFFLE <sup>GF</sup>  
bittersweet chocolate 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

## PLATES

DOVER SOLE MEUNIERE

LOBSTER THERMIDOR\*

ROASTED FREE RANGE CHICKEN WITH THYME JUS  
(serves two)

KUROBUTA PORK CHOP  
glazed turnips

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, seafood, shellfish, fish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

# The Colonnade

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

7:00p – 9:00p

## VIETNAMESE

SOYA SAUCE, SAMBAL BUTTER, GINGER OIL  
steamed buns

## APPETIZERS

GINGERED SUMMER SHRIMP WRAP  
seaweed salad

CRISPY SOFT SHELL CRAB  
pineapple & mango slaw, orange aioli

HANOI CHICKEN NOODLE POT  
with bok choy

## MAINS

PAN ROASTED WAHOO\*  
toasted garlic spinach, egg noodles, tamarind ginger glaze

PORK TENDERLOIN AND SHRIMP SPRING ROLLS\*  
fried rice and peanut butter sauce

## HOT AND HEARTY

SAUSAGE AND BEAN CASSOULET  
creamed potato

## VEGETARIAN

CRISPY FETA CHEESE CANNELLONI  
potato gnocchi, spinach sauce

## DESSERT

LIME AND COCONUT MOUSSE WITH ORANGE