

7:00p ~ 9:00p

CHILLED, REFRESHING, QUICK FIRED

IBERICO PATA NEGRA HAM

shaved honeydew melon, crisp fennel, castelvetrano olives, ricotta salata

SHRIMP TEMPURA

quick pickled mushrooms, ponzu, sriracha mayo

PENNE PASTA

homemade spanish chorizo sausage, fire roasted piquillo peppers, fried capers, basil, aged parmesan

SMOKED, BRAISED

BACON LAYERED BRANZINO

slow roasted potatoes, sicilian caponata vegetables, red curry butter sauce

48-HOUR BONELESS BEEF SHORT RIBS

grilled asparagus, glazed cipollini onions, potato purée, banyuls jus

ROASTED GREEN ASPARAGUS^(V)

confit cocktail tomatoes, grated lemon zest, green pea espuma

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

POACHED WILLIAM PEAR

raspberry compote, triple chocolate crumble, pear sorbeto

MANGO & PASSION FRUIT PAVLOVA

lemon meringue, chantilly

*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.

available 24 hours

STARTERS

PROSCIUTTO & MELON^(GF)

CHILLED SHRIMP COCKTAIL^(GF)

CHICKEN CONSOMME^(GF)

with fresh vegetables

ROASTED TOMATO SOUP^(GF) (V)

MAINS

PENNE PASTA^(V)

sauce pomodoro

CAESAR SALAD

choice of grilled chicken or garlic shrimp

PAN SAUTÉED FRESH SALMON FILLET*

ROSEMARY ROASTED CHICKEN BREAST^(GF)

GRILLED NEW YORK CUT SIRLOIN*^(GF)

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 CREM^(GF)

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOMemade COOKIES

FRESH FRUITS^(GF)

SELECTION OF CHEESE

^(GF) Gluten Free ^(LF) Low Fat ^(V) Vegetarian ^(SF) Sugar Free



SUNDAY, DECEMBER 09, 2018

Dining Guide

THOMAS KELLER

RICOTTA AND PARMESAN "GNUDI"
Fennel Bulb Compote and Tomato - Saffron Emulsion

FILLET OF KING SALMON*
Creamed Arrow Leaf Spinach and
Golden Beet Chutney

FRANGIPANE TARTE
Poached Pears and Raspberry Jam

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 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.

FIRST COURSES

PARMA HAM WITH ASPARAGUS^{GF}
aged balsamic, ricotta flan, virgin olive oil

POACHED SEAFOOD TOURNEOS^{GF}
quick sautéed cabbage, sauce à l'américaine

SECOND COURSES

MUSCLUN & ENDIVE WITH MIMOSA GARNISH^{GF} ^V
garden fresh herbs, orange - champagne vinaigrette

SALSIFY & BLACK TRUFFLE VELOUTE "EN CROÛTE"
slow braised veal, salsify ragout

MAIN COURSES

MUSTARD CRUSTED SCALLOPS
scallion risotto, caramelized pearl onions, forest mushroom

CAPON SAI TIMBOCCA^{GF}
sweet garlic, broccoli, soft polenta

CARVED VENISON LOIN*
pommes mescalre, red cabbage, blackberries, barolo glace

GEMELLI PASTA^V
wild mushrooms, mushroom jus, crumbled goat's cheese

HOT AND HEARTY

BRAISED LAMB SHANK
three bean cassoulet, chateau potato

CREATIONS

COCOA MERINGUE & BITTERSWEET CHOCOLATE MOUSSE
raspberry coulis, soft centered chocolate truffles

RED BERRIES PARFAIT^{GF}
raspberry coulis, crisp phyllo fan

HOT AMARILLO SOUFFLE^{GF}
peach sauce

^{GF} GLUTEN FREE ^V VEGETARIAN ^{SF} SUGAR FREE

SEABOURN CLASSICS ALWAYS AVAILABLE

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 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

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RUSSIAN

CAVIAR BUTTER
white loaf

APPETIZERS

SALAD OLIVIER
shrimp, potatoes, olives, eggs, carrots, peas

KAMCHATKA SEAFOOD CAKE
tartare sauce

BORSCHT
sour cream and parsley

MAINS

BAKED KING SALMON A LA MOSCOW*
sautéed spinach, vodka sauce

BEEF STROGANOFF*
julienne of beef tenderloin, pickled cucumber, new potatoes, mushroom sauce, sour cream

VEGETARIAN

GEMELLI PASTA^V
wild mushrooms, mushroom jus, crumbled goat's cheese

DESSERT

STRAWBERRY ROMANOFF