

7:00p – 9:00p

CHILLED, REFRESHING, QUICK FIRED

YELLOWFIN TUNA CEVICHE*

shaved fennel, granny smith apple,
sweet and sour mushrooms, watercress

OCTOPUS PLANCHA "A LA GRECQUE"^{GF}

crisp potatoes, lime emulsion

CAVATAPPI PASTA

linguica toscana sausage, blistered radicchio,
castelvetrano olives, smoked bacon lardon, parmigiano

SMOKED, BRAISED

MISO GLAZED BLACK COD

wok bok choy, brown rice, mirin yuzu sake sauce

TANDOORI STYLE ROTISSERIE CHICKEN

madras style white bean cassoulet

VEGETABLE PAELLA^{GF V}

saffron, lemongrass, grated manchego

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

STRAWBERRY SOUP & CHOCOLATE BROWNIES

fresh strawberries, pistachio gelato

BANH GAN COCONUT CRÈME CARAMEL

coconut marshmallow, caramel

*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^V

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^{GF}

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES

FRESH FRUITS^{GF}

SELECTION OF CHEESE

^{GF} GLUTEN FREE ^{LF} LOW FAT ^V VEGETARIAN



SATURDAY, DECEMBER 01, 2018

Dining Guide

THOMAS KELLER

HAND ROLLED ENGLISH PEA "AGNOLOTTI"
Shaved Speck and Black Truffle "Soubise"

LINE-CAUGHT PAVÉ OF ATLANTIC SWORDFISH*
Niçoise Olive Crumble,
Demi-Sec Grapefruit and Melted Radicchio

WARM VALRHONA CHOCOLATE GANACHE
Passion Fruit Purée and Chocolate Chip Cookies

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

SEARED TUNA CARPACCIO*

pickled artichokes, tapenade crostini, baby mache

TWICE BAKED GOAT'S CHEESE SOUFFLÉ^(V)

roasted sweet garlic velouté

SECOND COURSES

TRUFFLED CORN SALAD WITH MACHE^(GF) ^(V)

crisp red onions

POTATO LEEK SOUP

melted leeks, crunchy shrimp croutons

MAIN COURSES

GRILLED SCALLOPS WITH CRISP BACON*^(GF)

soft cabbage, verjus - port reduction

DUO OF ASIAN-SPICED DUCK*

duck confit cannelloni, braised endive, kumquat sauce

BEEF RIB-EYE STEAK*^(GF)

potato fondant, boucheron mousseline, brussels sprouts, beef jus

THREE CHEESE TORTELLINI^(V)

corn purée, herb emulsion, micro herbs

CREATIONS

HAZELNUT MOUSSE

chocolate sauce, praline anglaise

GINGER PEACH PIE^(GF)

lemongrass and passion fruit compote

HOT WHITE CHOCOLATE SOUFFLÉ^(GF)

cassis 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

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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AUSTRALIAN

AVOCADO SPREAD

country bread

APPETIZERS

PEPPER SEARED BEEF SASHIMI*

truffled celery salad, crisp onions, black lava salt

INDIVIDUAL MINCE MEAT PIE

ROASTED LEEK & POTATO SOUP

herb crostini

MAINS

PAN SEARED RED SNAPPER*

braised leeks, new potato ragout, shiraz butter foam

MACADAMIA NUT CRUSTED RACK OF LAMB *

sweet potato mash, basil fig jus

VEGETARIAN

THREE CHEESE TORTELLINI^(V)

corn purée, herb emulsion, micro herbs

DESSERT

RASPBERRY PAVLOVA