

## 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

#### MIZUNA LEAVES<sup>GF</sup>

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

#### CHARRED WARM SHRIMP<sup>GF</sup>

white radish, baby paprika, lemon vinaigrette

#### RIGATONI "AZZURRO"

tuscan style pasta, prezzemolo sausage, forest mushrooms, blistered tomatoes, buffalo mozzarella

### SMOKED, BRAISED

#### SEABASS<sup>GF</sup>

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

#### ASADA CENTER-CUT SKIRT STEAK\*

harissa aioli, steak butter, chimichurri, rustic fries

#### CHARRED VEGETABLES

toasted pine nuts, gazpacho coulis, goat's cheese croque monsieur

### CHEESE, SWEETS

#### FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

#### GOLDEN APPLE TARTE TATIN

cinnamon honey caramel, vanilla gelato

#### CREMA DULCE DE LECHE

crumbled chocolate cookies, lemon lime sorbeto

\*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<sup>GF</sup>

#### 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<sup>GF</sup>

#### 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



SUNDAY, DECEMBER 02, 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 finest  
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

# The Restaurant

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

7:00 pm – 9:00pm

## FIRST COURSES

CRAB, TOMATO & AVOCADO<sup>GF</sup>  
tomato coulis, bitter greens

CHILLED MARINATED RICOTTA FLAN<sup>V</sup>  
pesto dressing, fresh basil

WARM SEAFOOD MOUSSELINE<sup>GF</sup>  
crayfish jus, braised mushrooms, parmesan emulsion

## SECOND COURSES

TOSSED RED OAK LETTUCE<sup>GF V</sup>  
haricots vert, mushrooms, sherry and shallot dressing

DOUBLE BEEF CONSOMME<sup>GF</sup>  
sweet garlic flan

## MAIN COURSES

PAN BASTED FRESH SALMON\*<sup>GF</sup>  
artichokes and caramelized onion ragout, sauce thermidor

CHAR GRILLED JUMBO SHRIMP<sup>GF</sup>  
saffron risotto with tender young greens

OVEN BASTED FREE RANGE JIDORY CHICKEN<sup>GF</sup>  
roasted garlic pommes purée, overnight tomatoes

ROASTED RACK OF LAMB\*  
eggplant purée, vegetable couscous, greens, spiced lamb jus

BLACK TRUFFLE RISOTTO<sup>GF V</sup>  
parmigiano-reggiano

## CREATIONS

CHOCOLATE AND PEANUT BUTTER GANACHE TART  
chantilly cream, chocolate sauce

STRAWBERRY ROMANOFF SUNDAE  
marinated strawberries, orange curd

MOCHACCINO SEMIFREDO DARK CHOCOLATE CRUMBS<sup>SF</sup>  
pink grapefruit compote

HOT HAZELNUT SOUFFLÉ<sup>GF</sup>

# 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

## PLATES

EGGPLANT PARMESAN

DOVER SOLE MEUNIERE

LOBSTER THERMIDOR\*

ROASTED FREE RANGE CHICKEN WITH THYME JUS  
(serves two)

KUROBUTA PORK CHOP

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

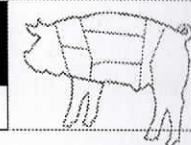
# The Colonnade

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

7:00pm – 9:00pm

by reservation only

The Colonnade



WALDORF SALAD  
young lettuce, Fuji apples  
celery branch  
white wine poached currants  
candied pecans  
blue cheese dressing  
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GRILLED "RR" RIBEYE  
blistered asparagus  
whipped red bliss potatoes  
santa maria style remoulade  
"A4" sauce  
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CYPRESS GROVE FARM'S HUMBOLDT FOG  
marshall's farm honey  
grilled country bread  
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CHOCOLATE SILK PIE  
whipped chantilly