

**CHILLED, REFRESHING, QUICK FIRED****IBERICO PATA NEGRA HAM**

shaved honeydew melon, crisp fennel, castelvetroano 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

**BANANAS FOSTER**

myer's rum tamarind syrup, ginger tuiles, whiskey gelato

\*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.

**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 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)

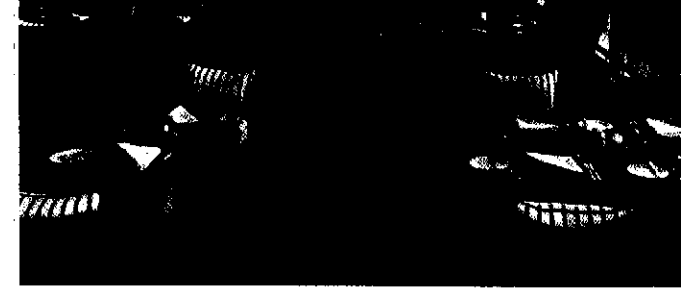
VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES

FRESH FRUITS (GF)

SELECTION OF CHEESE

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



MONDAY, DECEMBER 03, 2018

**Dining Guide****THOMAS KELLER**

SMOKED SALMON \*PANNA COTTA\*\*  
Cured Salmon Roe, Pickled Pearl Onions,  
Crispy Cauliflower and Lemon Condiment

HERB-ROASTED SADDLE OF  
ELYSIAN FIELDS FARM LAMB  
Ratatouille, Tarbais Bean Purée and  
Roasted Garlic Jus

or

CARAMELIZED FENNEL BULB  
Corona Beans, Aged Asiago "Cromesquis" and  
Sweet Pepper Soffrito

GINGER AND YOGHURT SEMIFREDDO  
Whipped Green Tea and Lemon Meringue

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  
proprietor of The French Laundry, Ad Hoc, Bouchon  
Bouchon Bakery and Per Se. Chef Keller is the first  
only American-born chef to hold multiple three-star ratings  
from the prestigious Michelin Guide, as well as the  
male American chef to be named a Chevalier of the French  
Legion of Honor, the most illustrious decoration in France.

## FIRST COURSES

### CITRUS CURED SALMON <sup>GF</sup>

avocado purée, shaved red radish, malossol caviar

### PANKO CRUSTED JUMBO SHRIMP

marinated fennel slaw, romesco sauce

## SECOND COURSES

### BOSTON BIBB & THREE PEA SALAD <sup>GF</sup> <sup>V</sup>

red wine dressing

### CORN & LEMONGRASS SOUP <sup>GF</sup>

lobster salad, spicy shrimp oil

## MAIN COURSES

### PAN SEARED FRESH CHILEAN HAKE <sup>GF</sup>

carrot pulp, oven dried tomatoes, citrus caper emulsion

### PAN FRIED TOURNEDOS OF SEA SCALLOPS <sup>GF</sup>

leek and pommery mustard sauce

### ROASTED QUAIL <sup>GF</sup>

caramelized fennel, celeriac ragout,  
pomegranate, poultry glaze

### VEGETARIAN SPRING ROLLS <sup>V</sup>

napa slaw and sweet chili dipping sauce

## CREATIONS

### TRILOGY OF CHOCOLATE

chocolate tart, chocolate marshmallow and  
chocolate ice cream

### CRÈME CARAMEL <sup>SF</sup>

berry compote

### HOT TANGERINE SOUFFLE <sup>GF</sup>

citrus honey sauce

<sup>GF</sup> GLUTEN FREE   <sup>V</sup> VEGETARIAN   <sup>SF</sup> 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

## 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

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## SPANISH

### PAPRIKA BUTTER, OLIVE OIL

green olive and saffron bread

## APPETIZERS

### POACHED SHRIMP

avocado tartare, lime dressing, Catalan bread

### BERINJENAS CON QUESO <sup>V</sup>

gratinated eggplant, tomato and goat's cheese

### ZARZUELA

seafood soup with saffron, toasted country bread

## MAINS

### PAELLA VALENCIA

### CASTILIAN-STYLE BEEF RIB-EYE STEAK <sup>GF</sup>

roast potatoes, piquillos, jus

## VEGETARIAN

### VEGETARIAN SPRING ROLLS <sup>V</sup>

napa slaw and sweet chili dipping sauce

## DESSERT

### CREMA CATALANA <sup>SF</sup>

caramel sauce, berry compote