

7:00p – 9:00p

CHILLED, REFRESHING, QUICK FIRED

BELGIAN ENDIVE ^{GF} ^V

Spanish walnuts, crumbled stilton, pink lady apples,
apple cider mustard dressing

GRILLED PROSCIUTTO-WRAPPED GREEN ASPARAGUS
manchego cheese, tahini crema

ORECCHIETTE PASTA

Italian sausage, broccolini, kalamata olives,
pepperoncino, sun dried tomatoes, aged pecorino

SMOKED, BRAISED

ROYALE BOUILLABAISSÉ

lobster, sole, dorade, scallops, lemongrass,
rouille, croutons

GRILLED RR RIB EYE STEAK ^{GF}

farmers potatoes, garden salad, sauce gribiche

SMOKED TRYGII MUSHROOMS ^{GF} ^V

yuzu brown butter, garlic chips,
fine herbs, mustard cress

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

THE COLLECTION ^{GF}

gelato & sorbetto, chocolate hazelnut bombe,
citrus coffee panna cotta, orange madeleine,
fruit minestrone

SALTY CARAMEL

bourbon vanilla gelato, salted caramel,
caramel pecan crumbs, maldon salt

*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*

CHICKEN CONSOMMÉ
fresh vegetables

ROASTED TOMATO SOUP

MAINS

PENNE PASTA
plum tomato sauce

CAESAR SALAD ^{GF}
choice of grilled chicken or garlic shrimp

ROSEMARY ROASTED CHICKEN BREAST ^{GF}

GRILLED NEW YORK CUT SIRLOIN*

CLUB SANDWICH*
grilled chicken breast, bacon, boiled egg,
coleslaw, french fries

HAMBURGER / CHEESE BURGLER*
coleslaw, french fries

AMERICAN BEEF HOT DOG
coleslaw, french fries

DESSERTS

STRAWBERRY NEW YORK CHEESE CAKE

CHOCOLATE POT DE CRÈME
chocolate florentines

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES

FRESH FRUITS

INTERNATIONAL CHEESE PLATE

^{GF} GLUTEN FREE ^V VEGETARIAN

TUESDAY, DECEMBER 04, 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
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 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
illustrious decoration in France.

CHEF'S DINNER

SMOKED SALMON PAVE^{GF}
avocado mousse, caviar, crème fraîche

PORCINI RISOTTO^{GF V}
truffle jelly, wild mushrooms

CELERIAC VELOUTÉ^V
cambozola beignet, apple cider

YUZU AND PASSIONFRUIT GRANITÉ
coconut, chilli

SLOW ROASTED BEEF TENDERLOIN*
short rib cigar, turnip purée, pickled beets

or

SEA BASS
shellfish tortellino, romesco purée, palourde clam

CHOCOLATE MOELLEUX
raspberry, basil, honey comb

VEGETARIAN

TOMATO AND WATERMELON TARTARE^{GF}
avocado mousse, parmesan

PORCINI RISOTTO^{GF}
truffle jelly, wild mushrooms

CELERIAC VELOUTÉ
cambozola beignet, apple cider

YUZU AND PASSIONFRUIT GRANITÉ
coconut, chili

SMOKED POTATO DAUPHINE
beetroot purée, cabbage garbure, charred leeks

CHOCOLATE MOELLEUX
raspberry, basil, honey comb

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

SEABOURN CLASSICS ALWAYS AVAILABLE

STARTERS

CLASSIC CAESAR SALAD
served 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 MEUNIÈRE

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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FRENCH

BEURRE MAÎTRE D'HÔTEL
baguette

APPETIZERS

FOIE GRAS TERRINE*
marinated scallion salad, french vinaigrette

ESCARGOTS À LA BOURGUIGNONNE
snails baked in garlic herb butter

FRENCH ONION SOUP^V
croutons, gruyere cheese

MAINS

PAN ROASTED HALIBUT*^{GF}
lyonnaise potatoes, vegetable fricassée, noilly prat sauce

"CHATEAUBRIAND" ROAST BEEF TENDERLOIN*^{GF}
glazed vegetables & potatoes, bordelaise, béarnaise

VEGETARIAN

SMOKED POTATO DAUPHINE
beetroot purée, cabbage garbure, charred leeks

DESSERT

CLASSIC CRÈME BRÛLÉE