

CHILLED, REFRESHING, QUICK FIREDBURRATA ^(V)rocket, heirloom tomatoes, basil, toasted ciabatta bread,
extra virgin olive oil

GAMBAS AL AJILLO

garlic sautéed shrimp, parsley, chili, sherry, Spanish country bread

UMBRIAN RIGATONI PASTA

merguez sausage, smoked tomato, Italian parsley, parmesan

SMOKED, BRAISEDSEABASS ^(GF)stir fried super greens, eryngii mushrooms, toasted garlic,
wasabi lime butter72-HOUR BONE-IN BEEF SHORT RIBS ^(GF)

clamshell mushrooms, young carrots, bacon potatoes, tahini

MADRAS VEGETABLE CURRY ^(V)

naan bread, Greek yoghurt raita, homemade mint chutney

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

SPICED RUM ROASTED PINEAPPLE ^(V)

mango sorbeto, toasted sesame seeds, caramel

COOKIES AND CREAM

macadamia cookie, milk gelato, dark chocolate mousse

*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.

STARTERSPROSCIUTTO & MELON ^(GF)CHILLED SHRIMP COCKTAIL ^(GF)CHICKEN CONSOMME ^(GF)

with fresh vegetables

ROASTED TOMATO SOUP

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 ^(SF) Sugar Free

WEDNESDAY, DECEMBER 05, 2018

Dining Guide

THOMAS KELLER

SALAD OF BLISTERED HEIRLOOM CARROTS
Medjool Dates, Lime and Coriander with
Spiced Yoghurt and Wildflower HoneySONOMA DUCK BREAST "POÛLÉ"
Crispy "Rillettes," Glazed Harukei Turnips
and Pickled Blueberry "Gastrique"

or

ROASTED HEART OF ROMAINE LETTUCE
"Halafel en Feuille de Brik," Pickled Sweet Peppers,
Slow Baked Roma Tomatoes, Charred Eggplant Purée
and Harissa SauceVALRHONA CHOCOLATE GANACHE TARTE
Coffee Ice Cream

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 HAMACHI ^{GF}

carrot purée, yuzu vinaigrette and bitter greens

WARM POTATO RAVIOLI

truffle pan sauce, chives

SECOND COURSES

ROMAINE & MARINATED YOUNG VEGETABLES ^{GF} ^V

herbs, salsa verde

MUSHROOM SOUP ^{GF} ^V

truffle chantilly

MAIN COURSES

FRESH CHILEAN CONGER* ^{GF}

white and green asparagus, watercress emulsion and aged balsamic

HOT SEARED SCALLOPS ^{GF}

burnt orange and pumpkin purée

PRIME RIB OF BEEF*

melted leeks, potatoes and carrots, crisp onion rings, jus natural

GNOCCHI PRIMAVERA ^V

white truffle oil, parmesan shavings

CREATIONS

APPLE TATIN

vanilla ice cream

GINGER CHEESECAKE ^{SF}

lemon bavarois

HOT RISTRETTO COFFEE SOUFFLE ^{GF}

baileys anglaise

^{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 chillies 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 MEUNIÈRE

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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OLD ENGLAND

ENGLISH MUSTARD BUTTER

farmer's bread

APPETIZERS

BABY SHRIMP COCKTAIL

cocktail sauce

LANCASHIRE HOT POT

CREAMY GREEN PEA SOUP

MAINS

PAN FRIED DOVER SOLE*

lemon caper butter, young spinach, new potatoes

ENGLISH CUT ROAST BEEF*

sautéed vegetables, yorkshire pudding, jus natural

VEGETARIAN

GNOCCHI PRIMAVERA ^V

white truffle oil, parmesan shavings

DESSERT

APPLE PIE

hot custard, vanilla ice cream