

7:00p – 9:00p

CHILLED, REFRESHING, QUICK FIRED

BABY ROMAINE CAESAR

boquerones, smoked bacon, thyme croutons,
aji amarillo caesar dressing

KOREAN STYLE GRILLED KUROBUTA PORK SKEWERS

bbq glaze, yuzu mustard miso

POLPETTE

casarecce pasta, Italian meatballs, toasted garlic, basil,
roasted tomatoes, fresh ricotta

SMOKED, BRAISED

AJI PANCA SPICED ROASTED SALMON^{GF}

green lentils, preserved tomatoes, port wine glaze

ASADA CENTER-CUT SKIRT STEAK*

harissa aioli, steak butter, chimichurri, rustic fries

GRILLED CAULIFLOWER^{GF} ^V

capers, pickled red onion, bell pepper,
pomegranate vinaigrette

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

HONEY ROASTED FIGS

fig jam, almond financier, whipped cream,
bourbon whiskey gelato

WHITE CHOCOLATE & CHERRY BRIOCHE PUDDING

Sicilian pistachio gelato

*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.

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

choice of grilled chicken or garlic shrimps

ROSEMARY ROASTED CHICKEN BREAST^{GF}

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

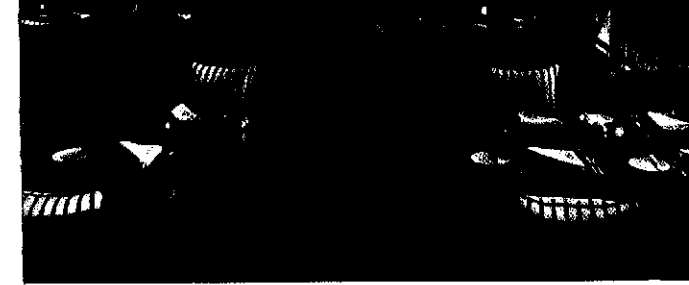
VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES

FRESH FRUITS

INTERNATIONAL CHEESE PLATE

^{GF} GLUTEN FREE ^V VEGETARIAN



THURSDAY, DECEMBER 06, 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 to hold multiple three-star ratings from the prestigious Michelin Guide, as well as the first male American chef named a Chevalier of the French Legion of Honor, the illustrious decoration in France.

The Restaurant

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

7:00 pm – 9:00pm

FIRST COURSES

*VITELLO TONNATO^{GF}

shaved roasted veal loin, tuna cream sauce, fried capers, lemon

WAKAME SEAWEED WITH SPRING ONIONS & CUCUMBER^{GF}

sesame apple dressing

WARM LEEK STUFFED ARTICHOKE^V

braised chanterelles, feta cheese, toasted hazelnuts

SECOND COURSES

FRISÉE & POACHED PEAR SALAD^V

blue cheese crumble, walnut snap, sherry vinaigrette

CREAM OF GREEN ASPARAGUS^V

bell pepper crostini, scallions

MAIN COURSES

GOLDEN BRIOCHE CRUSTED LEMON SOLE*

couscous cake, shrimp dumplings, saffron beurre blanc

GRILLED JUMBO SHRIMP WITH TAMARIND GLAZE^{GF}

warm vegetable julienne and glass noodle salad

DUO OF PORK, MUSTARD GLAZE

pressed potato terrine, grilled asparagus

MARINATED & GRILLED FLANK STEAK^{GF}

horseradish potato gratin, balsamic jus

RATATOUILLE RAVIOLI IN CARAMELIZED ONION BROTH^V

crispy shallots

CREATIONS

TRI-LEVEL CHOCOLATE TORTE

milk and dark chocolate sauces

JAPONICA ICE CREAM SUNDAE

matcha, red plums, ginger snaps

LEMON PANNA COTTA^{GF}

orange emulsion, orange chips

HOT CALVADOS SOUFFLÉ^{GF}

caramelized apple sauce

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

CASTROVILLE ARTICHOKE

garlic aioli

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

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

indian market dinner

