

7:00p – 9:00p

CHILLED, REFRESHING, QUICK FIRED

YELLOWFIN TUNA CEVICHE*

shaved fennel, granny smith apple,
sweet and sour mushrooms, watercress

OCTOPUS PLANCHA *A LA GRECQUE^{GF}

crisp potatoes, lime emulsion

CAVATAPPI PASTA

linguica toscana sausage, blistered radicchio,
castelvetrano olives, smoked bacon lardon, parmigiano

SMOKED, BRAISED

MISO GLAZED BLACK COD

wok bok choy, brown rice, mirin yuzu sake sauce

TANDOORI STYLE ROTISSERIE CHICKEN

madras style white bean cassoulet

VEGETABLE PAELLA^{GF V}

saffron, lemongrass, grated manchego

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

STRAWBERRY SOUP & CHOCOLATE BROWNIES

fresh strawberries, pistachio gelato

BANH GAN COCONUT CRÈME CARAMEL

coconut marshmallow, caramel

*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

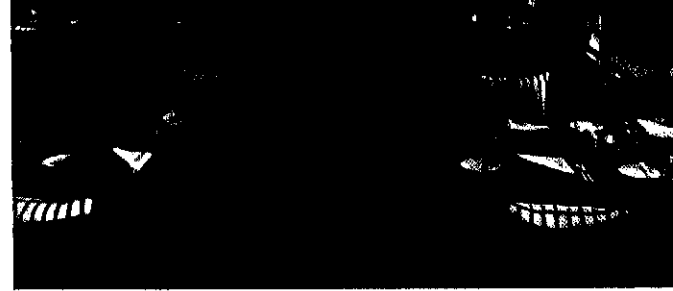
VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM

HOME MADE COOKIES

FRESH FRUITS

INTERNATIONAL CHEESE PLATE

^{GF} GLUTEN FREE ^V VEGETARIAN



FRIDAY, DECEMBER 07, 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 best 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 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.

The Restaurant

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

7:00 pm – 9:00pm

FIRST COURSES

CHICKEN LIVER PARFAIT

caramelized figs, toasted hazelnuts, brioche toast

GOLDEN BEETROOT SALAD & GOAT'S CHEESE ^{GF} ^V

watercress, champagne vinaigrette

TRUFFLED CORN & MASCARPONE TORTELLINI ^V

sweet corn broth, chives

SECOND COURSES

MESCLUN, ENDIVE & SEASONAL HERB SALAD ^{GF} ^V

citrus vinaigrette

SUNCHOKE SOUP ^{GF} ^V

preserved lemon, potato croutons

MAIN COURSES

MISO GLAZED COD*

baby bok choy, crispy forbidden rice, citrus butter sauce

SEARED JUMBO SCALLOPS ON POTATO SHALLOT CAKE* ^{GF}

granny smith and pistachio, lemon vinaigrette

CRUSTED BAKED CHICKEN BREAST

sautéed morels, pommes dauphine, tarragon scented chicken nage

VIENNA SCHNITZEL

breaded veal scallopini, warm cucumber-potato salad, cranberries

GOAT'S CHEESE TART ^V

niçoise olive, asparagus and tomato salad, banyuls emulsion

CREATIONS

CHOCOLATE CHIP LAVA CAKE

fresh berries, vanilla ice cream

BUTTER-PECAN BLONDIE SUNDAE

creamy caramel

CHILLED RED WINE POACHED PEARS ^{SF}

strawberry sorbet

HOT BOURBON WHISKEY SOUFFLÉ ^{GF}

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 stations for breakfast and lunch. Themed menus are featured nightly.

7:00pm – 9:00pm

by reservation



ENDIVE SALAD

naval oranges, salted cashews

poached grapes

celery branch

apple cider vinaigrette

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CLAM BAKE

manila clams, snow crab

nova scotia lobster, gulf prawns

sweet corn, spinach, red bliss potato

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POINT REYES TOMA

vanilla poached apricots

"looney bin" crackers

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CALIFORNIA MEYER

LEMON BARS