

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\*

green lentils, preserved tomatoes, port wine glaze

### ASADA CENTER-CUT SKIRT STEAK\*

harissa aioli, steak butter, chimichurri, rustic fries

### GRILLED CAULIFLOWER\*

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\*

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\*

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

 GLUTEN FREE  VEGETARIAN



SATURDAY, DECEMBER 08, 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 to  
be 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

SEARED FENNEL RUBBED SALMON\*<sup>GF</sup>  
shaved red onion, daikon-radish salad

TRUFFLE POACHED EGG\*<sup>GF</sup>  
mesclun greens, corn purée

ESCARGOTS À LA BOURGUIGNONNE  
snails in a burgundy reduction baked in traditional butter

## SECOND COURSES

ARUGULA & SHIITAKE MUSHROOM SALAD<sup>GF V</sup>  
champagne - peach dressing

WATERCRESS VELOUTE<sup>GF</sup>  
smoked salmon

## MAIN COURSES

HORSERADISH CRUSTED WAHOO\*  
braised endives, herb spaetzle, port wine and red beet glaze

BASIL BRAISED SHELLFISH  
shrimp, calamari, mussels, fettuccine

GRILLED ROSEMARY DOUBLE CUT LAMB CHOPS\*  
eggplant-potato tart, reduced balsamic demi-glace

GRILLED HANGER & NY CUT STRIPLOIN STEAK\*  
celery variations, braised radishes, jus

PAN ROASTED ASPARAGUS<sup>V</sup>  
baby bok choy and tomatoes, balsamic - brown butter sauce

## CREATIONS

HOT BITTERSWEET CHOCOLATE & BLUEBERRY CAKE  
cheesecake ice cream, white chocolate foam

WHISKY & NECTARINE SUNDAE  
caramelized nectarine, toasted pound cake

MANGO & MINT PIE CHOCOLATE SAUCE<sup>GF</sup>  
vanilla cream

HOT GRAND MARNIER SOUFFLÉ<sup>GF</sup>  
orange sauce

<sup>GF</sup> GLUTEN FREE

<sup>V</sup> VEGETARIAN

<sup>GF</sup> SUGAR FREE

# 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)

BROILED NATURALLY-FED VEAL T-BONE\*

ELYSIAN FIELDS FARM LAMB CHOPS\*

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

\*Public health advisory: consuming raw or undercooked meat, poultry,

# 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

## CHINESE

SWEET & SOUR DIP  
steamed buns

## APPETIZERS

ROASTED BARBERY DUCK LUMPIA "SHANGHAI STYLE"  
spicy cucumber, plum sauce

STEAMED PORK DIM SUM  
soya sauce, sweet chili

CANTONESE EGG DROP SOUP  
egg noodles, scallions

## MAINS

SWEET & SOUR SHRIMP<sup>GF</sup>  
peppers, garlic, pineapple, sticky white rice

SZECHUAN CHICKEN  
cashew nuts, stir fry vegetables, chow mein noodles

## VEGETARIAN

PAN ROASTED ASPARAGUS<sup>V</sup>  
baby bok choy and tomatoes,  
balsamic - brown butter sauce

## DESSERT

ASIAN FRUIT SALAD BASKET  
homemade lychee ice cream