

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



WEDNESDAY, NOVEMBER 28, 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 highest
illustrious decoration in France.

FIRST COURSES

GRILLED & ROASTED VEGETABLE TERRINE^(GF)
spicy greens, tomato

CURED ARTIC CHAR & CUCUMBER, POTATO & RED ONION SALAD*
country mustard vinaigrette

HOT FETA CHEESE AND TOMATO TARTLET^(V)
with pesto crème fraîche

SECOND COURSES

TOSSED YOUNG GREENS & SHAVED FENNEL^(V)
crunchy croutons, red wine vinaigrette

CARROT & GINGER SOUP^{(GF) (V)}
cilantro essence, crisp carrots and cilantro

MAIN COURSES

CRISPY SKIN SAUTÉED SALMON*^(GF)
cauliflower purée, dill sour cream, capers and bitter greens

PRAWN "SALTIMBOCCA"^(GF)
artichoke, carrots and asparagus ragout

GRILLED VEAL MEDALLIONS*^(GF)
savoyard potatoes, green asparagus,
calvados cream sauce

PRIME RIB OF BEEF*^(GF)
truffled pommes dauphine, wild mushrooms,
bordelaise onions

GRILLED EGGPLANT^(V)
spicy curry sauce, tabbouleh

CREATIONS

CARAMELIZED BANANA BUTTERSCOTCH CAKE
milk chocolate pudding, vanilla ice cream

STRAWBERRY ROMANOFF SUNDAE
marinated strawberries, orange curd

CLASSIC FLOATING ISLAND^(SF)
vanilla sauce, toasted almonds

HOT TANGERINE SOUFFLÉ
citrus honey sauce

^(GF) GLUTEN FREE ^(V) VEGETARIAN ^(SF) SUGAR FREE

SEABOURN CLASSICS ALWAYS AVAILABLE

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

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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illness, especially if you have certain medical conditions.

VIETNAMESE

SOYA SAUCE, SEAWEED BUTTER, GINGER OIL
steamed buns

APPETIZERS

GINGERED SUMMER SHRIMP WRAP
seaweed salad

STEAMED PORK AND VEGETABLE DUMPLINGS

HANOI CHICKEN NOODLE POT
with bok choy

MAINS

PAN ROASTED RED SNAPPER*
toasted garlic spinach, egg noodles, tamarind ginger gla

PORK TENDERLOIN AND SHRIMP SPRING ROLLS*
fried rice and peanut butter sauce

VEGETARIAN

GRILLED EGGPLANT^(V)
spicy curry sauce, tabbouleh

DESSERT

LIME AND COCONUT PARFAIT WITH ORANGE