

CHILLED, REFRESHING, QUICK FIRED

IBERICO PATA NEGRA HAM

shaved honeydew melon, crisp fennel, castelvetro olives, ricotta salata

GAMBAS AL AJILLO

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

PENNE PASTA

merguez sausage, smoked tomato, Italian parsley, parmesan

SMOKED, BRAISED

SEABASS ^{GF}

stir fried super greens, portobello mushrooms, toasted garlic, wasabi lime butter

72-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.

STARTERS

PROSCIUTTO & MELON ^{GF}

CHILLED SHRIMP COCKTAIL ^{GF}

CHICKEN CONSOMME ^{GF}

with fresh vegetables

ROASTED TOMATO SOUP ^{GF}

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



THURSDAY, NOVEMBER 29, 2018

Dining Guide

THOMAS KELLER

PACIFIC YELLOWTAIL CRUDO
Globe Artichoke, Hass Avocado,
Preserved Meyer Lemon
and Country Bread Croûtons

SNAKE RIVER FARMS PORK TENDERLOIN*
Applewood Smoked Bacon,
Raclette Cheese Croquette, Young Leeks,
Spiced French Prunes and Grain Mustard Sauce

"CREAMSICLE"
Orange and Vanilla Bean Sherbet, "Magic Crack"
Toasted Pistachio's and Extra Virgin Olive Oil

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

BRAISED LEEK CONFIT AND ASPARAGUS ^(V)
crunchy onions, beet root emulsion, upland cress

CRISPY SEAFOOD CAKE
garlic remoulade, marinated cabbage slaw

SECOND COURSES

TOMATO SALAD, PICKLED RED ONION ^(V)
blue cheese, basil vinaigrette

ROASTED GARLIC POTAGE ^(V)
rosemary croutons, crème chantilly

MAIN COURSES

SEARED SEA BASS FILLET WITH POLONAISE GARNISH*
fingerling potatoes, thyme braised leeks

CARAMELISED SCALLOPS & SHRIMP*
fettuccine, green vegetables, pommery mustard cream

BEEF STRIPLOIN WITH BEEF CONFIT* ^(GF)
pommes lyonnaise, sweet garlic and shiitake demi-glace

POTATO & GRUYERE CHEESE TORTE ^(V)
cauliflower cream, green asparagus

CREATIONS

WARM CHOCOLATE GANACHE CAKE
vanilla ice cream

WARM STRAWBERRY & APPLE COBBLER* ^(SF)
orange sauce

HOT POIRE WILLIAM SOUFFLE ^(GF)
bitter sweet chocolate sauce

^(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 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 MEUNIERE

LOBSTER THERMIDOR*

ROASTED FREE RANGE CHICKEN WITH THYME JUS
(serves two)

KUROBUTA PORK CHOP
glazed turnips

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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AMERICAN

CHIPOTLE DIP
rustic country bread

APPETIZERS

POACHED JUMBO SHRIMP ^(GF)
celery root salad, dijon crème, classic cocktail sauce

CRISPY SEAFOOD CAKE
roasted pepper remoulade, bitter greens

MANHATTAN STYLE CLAM CHOWDER ^(GF)
bacon and root vegetables

MAINS

PAN SEARED ALASKAN SALMON* ^(GF)
clams, melted leeks & potatoes

ROAST PRIME RIB OF BEEF*
green beans, potato fritters, crisp onions, jus natural

VEGETARIAN

POTATO & GRUYERE CHEESE TORTE ^(V)
cauliflower cream, green asparagus

DESSERT

BAKED NEW YORK CHEESECAKE
graham cracker, vanilla ice cream, walnut tuile