

7:00p – 9:00p

CHILLED, REFRESHING, QUICK FIRED

BELGIAN ENDIVE^{GF} ^V

Spanish walnuts, crumbled stilton, pink lady apples,
apple cider mustard dressing

GRILLED PROSCIUTTO-WRAPPED GREEN ASPARAGUS
fontina cheese, tahini crema

ORECCHIETTE PASTA

Italian sausage, broccolini, kalamata olives, pepperoncino, sun
dried tomatoes, aged parmesan

SMOKED, BRAISED

ROYALE BOUILLABAISSE

lobster, sole, dorade, scallops, lemongrass, rouille, croutons

RIB EYE STEAK*^{GF}

farmers potatoes, market salad, sauce gribiche

ROASTED WHITE ASPARAGUS^V

confit cocktail tomatoes, grated lemon zest, green pea espuma

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

THE COLLECTION^{GF}

gelato & sorbetto, chocolate hazelnut bombe, citrus coffee
panna cotta, orange madeleine, fruit minestrone

SALTY CARAMEL

bourbon vanilla gelato, salted caramel,
caramel pecan crumbs, maldon salt

*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, NOVEMBER 30, 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
illustrious decoration in France.

FIRST COURSES

OSSETRA MALOSSOL CAVIAR*

potato-shallot cake, remoulade, herb salad

SLOW ROASTED BABY BEETS WITH MOZZARELLA^{GF} ^V

port wine dressing, red beet reduction

SAUTÉED ESCALOPE OF FOIE GRAS*

roasted apples and purée, honey syrup

SECOND COURSES

CARAMELIZED PEAR & RED OAK LEAF LETTUCE

blue cheese, sherry - shallot vinaigrette, cornbread croutons

ASPARAGUS SOUP^V

sweet corn & spinach fritters

MAIN COURSES

MUSTARD CRUSTED FRESH HAKE*

three beans, shaved fennel, bell pepper coulis

BROILED MARINATED MAINE LOBSTER TAIL^{GF}

lemon risotto, glazed artichokes, green beans, newburg nage

SEARED VEAL MEDALLIONS*^{GF}

savoyard potatoes, green asparagus, calvados cream

FILLET OF BEEF WELLINGTON*

sautéed vegetables, pommes dauphine, madeira jus

SOY GLAZED SHIITAKES & GINGERED GREENS^V

crunchy vidalia onion tempura, onion soubise

CREATIONS

30th ANNIVERSARY DESSERT

lemon chiboust St. Honoré

BUTTER-PECAN BLONDIE SUNDAE

creamy caramel

FRESH BERRY MILLE FEUILLE^{SF}

whipped cream and fresh berries

HOT PISTACCHIO SOUFFLÉ^{GF}

vanilla anglaise

^{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 MEUNIERE

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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ITALIAN

SUN DRIED TOMATO BUTTER

ciabatta

APPETIZERSSEARED BEEF CARPACCIO*^{GF}

pesto, marinated tomatoes, parmesan shavings

ORECCHIETTE PASTA PESTO GENOVESE^V

freshly grated parmesan, pine nuts

TUSCAN BEAN SOUP*

prosciutto, tiny pasta, tapenade crostini

MAINSGRILLED BRANZINO*^{GF}

puttanesca, lemon & herbs

SLOW ROASTED VEAL OSSO BUCCO

porcini risotto, red wine sauce

VEGETARIANSOY GLAZED SHIITAKES & GINGERED GREENS^V

crunchy vidalia onion tempura, onion soubise

DESSERT

CLASSIC TIRAMISU