

CHILLED, REFRESHING, QUICK FIRED

ENDIVES LEAVES ^{GF}

apples, celery, shaved red onion, crisp red radish, tahini ranch dressing

CHARRED WARM SHRIMP ^{GF}

white radish, baby paprika, lemon vinaigrette

RIGATONI "AZZURRO"

Tuscan style pasta, prezzemolo sausage, forest mushrooms, blistered tomatoes, buffalo mozzarella

SMOKED, BRAISED

SEABASS ESCABECHE ^{GF}

artichokes, carrots, zucchini, lime, extra virgin olive oil

ASADA CENTER-CUT SKIRT STEAK*

harissa aioli, steak butter, chimichurri, rustic fries

CHARRED VEGETABLES

toasted pine nuts, gazpacho coulis, goat's cheese croque monsieur

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grille

GOLDEN APPLE TARTE TATIN

cinnamon honey caramel, vanilla gelato

CREMA DULCE DE LECHE

crumbled chocolate cookies, lemon lime sorbeto

*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*

CHICKEN CONSOMMÉ

fresh vegetables

ROASTED TOMATO SOUP ^{GF} ^V

MAINS

PENNE PASTA ^V

plum tomato sauce

CAESAR SALAD

choice of grilled chicken or garlic shrimps

ROSEMARY ROASTED CHICKEN BREAST ^{GF}

GRILLED NEW YORK CUT SIRLOIN* ^{GF}

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 14, 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 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 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

BRAISED LEEK CONFIT & ASPARAGUS

crunchy onions, beet root emulsion, mixed greens

PEPPER SEARED SALMON & NEW POTATO TERRINE^{GF}

braised leeks

SEAFOOD VOL-AU-VENT

newburg sauce

SECOND COURSES

WATERMELON & RED BEETS^{GF V}

hazelnuts & blue cheese, raspberry vinaigrette

PARMESAN & PROSCIUTTO CONSOMMÉ

baked under puff pastry, navy beans, black truffle essence

MAIN COURSES

PAN SAUTÉED HAKE^{GF}

braised celeriac, asparagus, pommery beurre blanc

SQUID AND SCALLOPS IN CASHEW NUT^{GF}

curry sauce cardamom and anise star rice

BARBEQUED QUAIL WITH CHIPOTLE GLAZE^{GF}

apple-onion soubise, black trumpets and sweet corn

HERB CRUSTED LAMB CHOP*

fondant potatoes in mustard jus, peas, wilted lettuce

TRUFFLED POTATO GNOCCHI OYSTER MUSHROOMS^V

green peas

HOT AND HEARTY

BEEF STROGANOFF^{GF}

beetroot, gherkin, sour cream, white rice

CREATIONS

CHOCOLATE FROZEN PRALINE TART

vanilla bean ice cream

BUTTER PECAN BLONDIE SUNDAE

creamy caramel

STRAWBERRY & APPLE COBBLER^{GF}

Orange sauce

HOT PISTACCHIO 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)

BROILED NATURALLY-FED VEAL T-BONE*

ELYSIAN FIELDS FARM LAMB*

THICK-CUT PRIME NEW YORK STRIP STEAK*

TRUE RIB-EYE OF SNAKE RIVER FARMS BEEF

SWEETS

MEYER LEMON MERINGUE TART

SEVEN LAYER COCONUT CAKE

DARK CHOCOLATE LAYER CAKE

ICE CREAM SUNDAE

SORBET - LEMON, STRAWBERRY

ICE CREAM - VANILLA

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

THAI

SAMBAL, CHILI OIL, MANGO SALSA
sesame loaf

APPETIZERS

GRAPEFRUIT & ORANGE SALAD^{GF}
shrimp, basil, mint and coconut

THAI FISH CAKE

sweet & sour cucumbers, chili dip

TOM YUM KUNG SOUP^{GF}

shrimp and lime leaves

MAINS

THAI GREEN CHICKEN CURRY^{GF}
jasmine rice

GRILLED CARVED BEEF SIRLOIN^{GF}
red curry sauce, jasmine rice

HOT AND HEARTY

BEEF STROGANOFF^{GF}
beetroot, gherkin, sour cream, white rice

VEGETARIAN

TRUFFLED POTATO GNOCCHI OYSTER MUSHROOMS
green peas

DESSERT

LEMONGRASS GINGER-MANGO MOUSSE
mix fruit