

7:00p – 9:00p

IBERICO PATA NEGRA HAM

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

SHRIMP TEMPURA

quick pickled mushrooms, ponzu, sriracha mayo

PENNE PASTA

homemade Spanish chorizo sausage, fire roasted piquillo peppers, fried capers, basil, aged parmesan

SMOKED, BRAISED

BACON LAYERED BRANZINO

slow roasted potatoes, Sicilian caponata vegetables, red curry butter sauce

48-HOUR BONELESS BEEF SHORT RIBS

grilled asparagus, glazed cipollini onions, potato purée, banyuls jus

ROASTED GREEN ASPARAGUS 

confit cocktail tomatoes, grated lemon zest, green pea espuma

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

POACHED WILLIAM PEAR

raspberry compote, triple chocolate crumble, pear sorbeto


BANANAS FOSTER

myer's rum tamarind syrup, ginger tuiles, whiskey 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 15, 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 to be named a Chevalier of the French Legion of Honor, the highest 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

PEPPER SEARED BEEF TATAKI*

truffled celery tagliatelle

SOFT POTATO GNOCCHI ^(V)

asparagus & asparagus butter

SALT BAKED RED BEETS & MOZZARELLA ^(V)

black olive tapenade, crostini

SECOND COURSES

ASPARAGUS SALAD & MARINATED SHAVED VEGETABLES ^{(GF) (V)}

tarragon mustard vinaigrette

SWEET CORN CHOWDER ^{(GF) (V)}

mushrooms, chili oil

MAIN COURSES

PAN ROASTED WAHOO*

sunchoke purée, marinated beets

SHARED SCALLOPS AND SHRIMP

tagliatelle, green vegetables, pommery mustard cream

VIAL OSSO BUCCO ^(GF)

root vegetables, porcini risotto, lemon herb gremolata

CARAMELIZED DUCK BREAST* ^(GF)

braised endives, buttered polenta cake, madeira jus

POTATO LEEK CREPES WITH GRUYERE ^(V)

young vegetables and garlic confit

HOT AND HEARTY

BEEF BOURGUIGNON

celery root mash, glazed carrots

CREATIONS

SOFT-CENTERED CHOCOLATE GANACHE CAKE

vanilla bean ice cream

WHISKY & NECTARINE SUNDAE

caramelized nectarine, toasted pound cake

PINK FLORIDA GRAPEFRUIT TART ^(GF)

citrus vodka sauce

HOT VANILLA 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

SCANDINAVIAN

SMOKED SALMON BUTTER

Norlander bread

APPETIZERS

GRAVADLAX*

dark rye bread, honey mustard sauce

CRISP CODFISH-POTATO CAKE

composed tomatoes, mustard cress, red wine vinaigrette

GREEN PEA SOUP

smoked barberie duck salad, Norlander bread croutons

MAINS

GOLDEN BRIOCHE CRUSTED RAINBOW TROUT*

shrimp butter sauce, sautéed leeks & spinach, forked potatoes

PORK CHOP

braised red cabbage, roast potatoes, apple sauce, cranberry sauce

HOT AND HEARTY

BEEF BOURGUIGNON

celery root mash, glazed carrots

VEGETARIAN

POTATO LEEK CREPES WITH GRUYERE

young vegetables and garlic confit

DESSERT

APPLE ALMOND TARTE

cinnamon ice cream