

7:00p - 9:00p

available 24 hours

CHILLED, REFRESHING, QUICK FIRE

ENDIVES LEAVES

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

CHARRED WARM SHRIMP

white radish, baby paprika, lemon vinaigrette

RIGATONI 'AZZURRO'

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

SMOKED, BRAISED

SEABASS ESCABECHE

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

CRIMA 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

CHILLED SHRIMP COCKTAIL*

CHICKEN CONSOMME

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

GF GLUTEN FREE V VEGETARIAN

SUNDAY, DECEMBER 16, 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 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

SEARED VEAL CARPACCIO*^{GF}

mixed greens, pesto vinaigrette, parmesan shavings

MARINATED SALMON TARTARE*

pearl onion, olive relish, citrus cream, herb salad

TWICE BAKED BOURSIN CHEESE SOUFFLÉ^V

roasted sweet garlic velouté

SECOND COURSES

ICEBERG & RED LEAF LETTUCE^{GF}

cured bacon, apple chipotle and buttermilk dressing

ASPARAGUS SOUP^V

ricotta profiteroles, asparagus essence

MAIN COURSES

PAN SEARED SEA BASS^{GF}

warm niçoise style vegetables, crisp giant capers, black olive relish

HERB SEARED SCALLOPS*^{GF}

savory pommes fondant, meyer lemon cream, sauce vierge

SLOW ROASTED POUSSIN

sautéed lettuce, soft rosemary gnocchi

MARINATED & GRILLED HANGER STEAK*^{GF}

horseradish potato gratin, balsamic jus

SWISS CHARD RICOTTA RAVIOLI^V

toasted pine nuts, golden brown butter, basil essence

CREATIONS

CHOCOLATE POT DE CRÈME

espresso granite, chocolate florentines

JAPONICA ICE CREAM SUNDAE

matcha, red plums, ginger snaps

PASSION FRUIT POACHED BARTLETT PEARS^{SF}

vanilla bean ice cream

HOT HAZELNUT SOUFFLÉ^{GF}

frangelle anglaise

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

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

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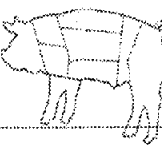
The Colonnade

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

by reservation

The Colonnade



SALAD OF YOUNG LETTUCE
oven roasted roma tomatoes
pickled red onions
English cucumber
Cerignola olives, herb dressing

BUTTERMILK FRIED CHICKEN
green beans casserole
crispy shallots
anson mills cheddar cheese grits

COWGIRL CREAMERY MT. TAM
drop biscuits, strawberry preserve

BUTTERSCOTCH PUDDING
butterscotch sauce
whipped chantilly

GLUTEN FREE

VEGETARIAN

SUGAR FREE