

Earth & Ocean at The Patio

Our most casual option, grilled lunches and dinners are served poolside, weather permitting.

7:00p -- 9:00p

(Closed)

In Suite Dining

A breakfast door hanger is provided nightly.
The Restaurant menu is served during dinner hours.

available 24 hours

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



MONDAY, DECEMBER 17, 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 to be named one of the world's top chefs.

The Restaurant

Our most elegant dining option, serving breakfast, lunch and dinner on advertised days.

7:00 pm – 9:00pm

FIRST COURSES

CURED ARCTIC CHAR & CUCUMBER*
new potato & red onion salad, country mustard vinaigrette

HOT GOAT'S CHEESE AND TOMATO TARTLET^(V)
with pesto crème fraiche

SEARED VENISON CARPACCIO*
pickled artichokes, tapenade crostini

SECOND COURSES

TOSSED MIXED LETTUCE & SHAVED FENNEL^(V)
crunchy croutons, red wine vinaigrette

CARROT & GINGER SOUP^{(GF) (V)}
cilantro essence, crisp carrots and cilantro

MAIN COURSES

CRISPY SKIN SAUTÉED SALMON*^(GF)
cauliflower purée, dill sour cream, capers and endives

PRAWNS *SALTIMBOCCA*^(GF)
artichoke, cauliflower and asparagus ragout

PINK ROASTED DUCK BREAST & CRISPY DUCK ROLL*
braised endives, crème fraiche dumplings, glazed baby turnips

GRILLED VEAL MEDALLIONS*^(GF)
savoyard potatoes, green asparagus, calvados cream sauce

GRILLED EGGPLANT^(V)
spicy curry sauce, tabbouleh

CREATIONS

CARAMELIZED BANANA BUTTERSCOTCH CAKE
milk chocolate pudding, vanilla ice cream

GERMAN CHOCOLATE CAKE SUNDAE
crumbled chocolate wafer cookie, caramel sauce,
coconut ice cream

WARM APPLE ALMONDINE^(GF)
blackberry compote, vanilla sauce

HOT TANGERINE SQUEEZE^(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 cold stations for breakfast and lunch. Themed menus are featured nightly.

7:00pm – 9:00pm

SOUTH AMERICAN

CILANTRO AND TOMATO DIP
corn bread

APPETIZERS

JUMBO SHRIMP CEVICHE*^(GF)
lime, coconut & chiles

SPICY BEEF AND QUESO EMPANADA
salsa roja and chimichurri sauce

CORN, CHILI AND COCONUT SOUP^(GF)
cilantro cream

MAINS

PAN SEARED COD*^(GF)
warm shrimp salad, corn purée

GRILLED DUO OF BEEF AND CHICKEN SKEWERS*^(GF)
potato and mango ragout,
three bean cassoulet and chipotle sauce

VEGETARIAN

GRILLED EGGPLANT^{(GF) (V)}
spicy curry sauce, tabbouleh

DESSERT

PASSION FRUIT CHEESECAKE
dulce de leche sauce