

Earth & Ocean at The Patio

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

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 manchego cheese, tahini crema

ORECCHIETTE PASTA

Italian sausage, broccoli, kalamata olives, pepperoncino, sun dried tomatoes, aged pecorino

SMOKED, BRAISED

ROYALE BOUILLABaisse

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

GRILLED RR RIB EYE STEAK*^{GF}

farmers potatoes, garden salad, sauce gribiche

GRILLED CAULIFLOWER^{GF} ^V

capers, pickled red onion, bell pepper, pomegranate vinaigrette

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.

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



TUESDAY, DECEMBER 18, 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

The Restaurant

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

7:00 pm – 9:00pm

FIRST COURSES

SMOKED SALMON & MALOSSOL CAVIAR*

warm corn blini, lemon cream

FOIE GRAS TERRINE*

preserved berries, aged balsamic, toasted brioche

TWICE BAKED THREE CHEESE SOUFFLÉ

roasted sweet garlic

SECOND COURSES

AVOCADO, ARTICHOKE, ORANGE SALAD ^{GF} ^V

bitter greens, tangerine vinaigrette

CREAMLESS CELERY SOUP ^{GF} ^V

black truffle chantilly

MAIN COURSES

PAN FRIED DOVER SOLE* ^{GF}

off the bone, lemon caper sauce, young spinach, new potatoes

SEAFOOD RISOTTO ^{GF}

parmesan texture

GRILLED VEAL MIGNON & SHRIMP FRITTERS*

soft polenta, forest mushrooms, broccoli

ROAST RACK OF LAMB PROVENCALE*

pommes gratin, ratatouille, rosemary lamb jus

GOLDEN POLENTA CAKE & CELERY - OLIVE RELISH ^{GF} ^V

braised fennel, noilly prat veloute

CREATIONS

FRENCH BRIOCHE TOAST

vanilla sauce, apple compote

PASSION FRUIT SUNDAE

vanilla ice cream, caramel sauce

CHOCOLATE & STRAWBERRY YOGURT CAKE ^{SF}

rhubarb compote, yogurt mousse

HOT VANILLA SOUFFLÉ ^{GF}

berry sauce

^{GF} GLUTEN FREE ^V VEGETARIAN ^{SF} SUGAR FREE

SEABOURN CLASSICS ALWAYS AVAILABLE

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

ITALIAN

SUN DRIED TOMATO BUTTER

ciabatta

APPETIZERS

SEARED BEEF CARPACCIO* ^{GF}

pesto, marinated tomatoes, parmesan shavings

PASTA ALLA CHECCA ^V

fresh tomatoes, olive oil, mozzarella and passata

TUSCAN BEAN SOUP*

prosciutto, tiny pasta, tapenade crostini

MAINS

GRILLED BRANZINO* ^{GF}

puttanesca, lemon & herbs

SLOW ROASTED VEAL OSSO BUCCO

porcini risotto, red wine sauce

VEGETARIAN

GOLDEN POLENTA CAKE & CELERY - OLIVE RELISH ^{GF}

braised fennel, noilly prat veloute

DESSERT

CLASSIC TIRAMISU