

CHILLED, REFRESHING, QUICK FIRED**YELLOWFIN TUNA CEVICHE***

shaved fennel, granny smith apple,
sweet and sour mushrooms, watercress

OCTOPUS PLANCHA "A LA GRECQUE"*

crisp potatoes, lime emulsion

CAVATAPPI PASTA

linguica toscana sausage, castelvetrano olives,
smoked bacon lardon, parmigiano

SMOKED, BRAISED**MISO GLAZED BLACK COD**

wok bok choy, brown rice, mirin yuzu sake sauce

TANDOORI STYLE ROTISSERIE CHICKEN

madras style white bean cassoulet

VEGETABLE PAELLA

saffron, lemongrass, grated manchego

CHEESE, SWEETS**FARMER'S STYLE BAKED CAMEMBERT**

honey pommery mustard, pain grille

STRAWBERRY SOUP & CHOCOLATE BROWNIES

fresh strawberries, pistachio gelato

BANH GAN COCONUT CRÈME CARAMEL

coconut marshmallow, caramel

*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 CONSOMMÉ**

with fresh vegetables

ROASTED TOMATO SOUP**MAINS****PENNE PASTA**

sauce pomodoro

CAESAR SALAD

choice of grilled chicken or garlic shrimps

PAN SAUTEED FRESH SALMON FILLET***ROSEMARY ROASTED CHICKEN BREAST****GRILLED NEW YORK CUT SIRLOIN*****CLUB SANDWICH***

grilled chicken breast, bacon, boiled egg, coleslaw, french fries

HAMBURGER / CHEESE BURGER*(Cooked to Order)

coleslaw, french fries

AMERICAN BEEF HOT DOG

coleslaw, french fries

DESSERTS**STRAWBERRY NEW YORK CHEESE CAKE****CHOCOLATE POT DE CREME****VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM****HOME MADE COOKIES****FRESH FRUITS****SELECTION OF CHEESE**

(GF) Gluten Free **(LF)** Low Fat **(V)** Vegetarian **(SF)** Sugar Free



WEDNESDAY, DECEMBER 19, 2018

Dining Guide**THOMAS KELLER**

SALAD OF BLISTERED HEIRLOOM CARROTS
Medjool Dates, Lime and Coriander with
Spiced Yoghurt and Wildflower Honey

SONOMA DUCK BREAST "POËLÉ"

Crispy "Rillettes," Glazed Hakurei Turnips
and Pickled Blueberry "Gastrique"

or

ROASTED HEART OF ROMAINE LETTUCE

"Falafel en Feuille de Brik," Pickled Sweet Peppers,
Slow Baked Roma Tomatoes, Charred Eggplant Purée
and Harissa Sauce

VAIRHONA CHOCOLATE GANACHE TARTE

Coffee Ice Cream

ONLY AVAILABLE IN THE RESTAURANT

INTRODUCING SEABOURN'S CULINARY PARTNER

CHEF THOMAS KELLER

In our ongoing quest to provide you with the world's finest travel experiences, we have partnered with world-renowned American Chef Thomas Keller, the chef and proprietor of The French Laundry, Ad Hoc, Bouchon Bouchon Bakery and Per 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 most illustrious decoration in France.

The Restaurant

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

7:00p – 9:00p

FIRST COURSES

MOUSSELINE OF CHICKEN LIVER, SAUTERNE JELLY*
grilled pears, toasted brioche

BLACK TRUFFLE RISOTTO & POACHED EGG ^{GF} ^V
parmigiano-reggiano

SECOND COURSES

ASIAN NOODLE SALAD ^V
ponzu dressing

TOMATO & WHITE BEAN SOUP ^V
tomato crostini, fines herbs

MAIN COURSES

CRISP CODFISH WITH TRUFFLED SPAGHETTI SQUASH* ^{GF}
butternut squash and greens

SHRIMP "MADRAS STYLE" WITH GARLIC
saffron basmati rice, pineapple chutney

SLOW ROASTED PRIME RIB OF BEEF*
truffled dauphine potatoes, mushrooms, bordelaise shallots

BRAISED CELERIAC & CELERY PURÉE ^{GF} ^V
red wine poached grapes

CREATIONS

MIXED BERRY CRUMBLE
with red berry sorbet

LIGHT CREAMY CHEESECAKE ^{SF}
cherry compote

HOT COCONUT SOUFFLE ^{GF}
piña colada anglaise

^{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.

6:00p – 9:00p

by Reservation only

STARTERS

CLASSIC CAESAR SALAD
prepared tableside

SUPER CHILLED ICEBERG LETTUCE SALAD
applewood smoked bacon, marinated tomatoes and blue cheese dressing

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*

TRUE RIB-EYE OF SNAKE RIVER FARMS BEEF*

THICK-CUT PRIME NEW YORK STRIP STEAK*

SWEETS

MEYER LEMON MERINGUE TART

SEVEN LAYER COCONUT CAKE

DARK CHOCOLATE LAYER CAKE

ICE CREAM SUNDAE

SORBET - LEMON, STRAWBERRY

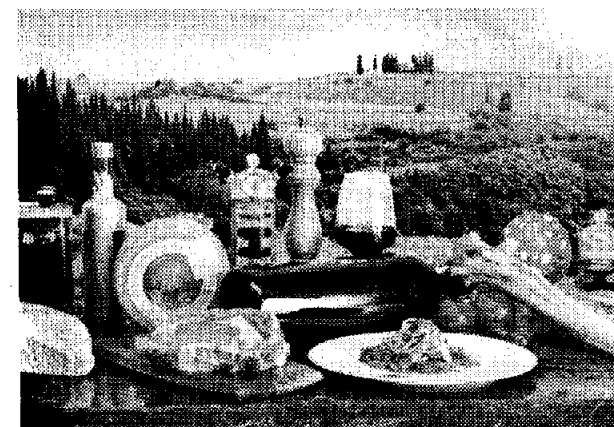
ICE CREAM - VANILLA

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The Colonnade

Dine indoors or out and enjoy a wide variety of hot and cold stations for breakfast and lunch. Themed menus are featured nightly.

7:00p – 9:00p



TUSCAN MARKET DINNER