

Sushi

Enjoy innovative menus prepared by our master sushi chefs while you watch.

6:00p – 9:00p

SASHIMI – NIGIRI – MAKI

TUNA AKAMI*
SALMON SAKE*
YELLOWTAIL HAMACHI*
SEABREAM THAI*
SHRIMP EBI*
SQUID IKA*
OCTOPUS TAKO*
OMELETTE TAMAGO*
CUCUMBER KAPPAMAKI (VT)

SASHIMI – NIGIRI SELECTIONS

TUNA APPLE WASABI*
SALMON MISO MUSTARD*
YELLOWTAIL YUZU KOSHO*

SIGNATURE ROLLS

CALIFORNIA*
crab, avocado, cucumber, yuzu tobiko
HAMACHI*
yellow tail, scallions, cucumber taru taru
DRAGON MAGURO*
spicy tuna mayo, avocado, rice crackers
OYAKO*
salmon, green asparagus, avocado, cucumber
YASAI (VT)
avocado, cucumber, asparagus

*Public health advisory: consuming raw or undercooked meat, poultry, seafood, shellfish, fish 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

CHILLED JUMBO SHRIMP COCKTAIL*
American Cocktail And Marie-Rose Sauce, Flavored Ciabatta Bread
CHICKEN CONSOMMÉ
Double Chicken Consommé, Jidori Chicken Breast, Garden Vegetables
RUSTIC VEGETABLE POT-AU-FEU (VG)(CN)
Ligurian Olive Tapenade Crostini, Fresh Genovese Basil Emulsion
QUINOA SALAD (VT)
Haas Avocado, Middle Eastern Fava Beans, Valencia Orange, Pomegranate, Fresh Caprino Goat's Milk Cheese, Lime Vinaigrette
CAESAR SALAD*
Romaine, Pochon Bread Croutons, Parmigiano Reggiano
Optional with Grilled Jidori Chicken Breast or Grilled Jumbo Shrimps
CHARCUTERIE BOARD*
Assorted Cold Cuts and Artisan Cheeses, Pommery Mustard Mayo, Seasonal Garden Salad, Country Bread

MAINS

CHEF FRANCK'S RIVIERA STYLE VEGETABLE TARTINE (VG)
Toasted Farmers Style Country Bread, Crisp Heirloom Vegetables, Cretan Avocado, Grain Mustard Vinaigrette
CUBAN STYLE MUFFIN SANDWICH*
Smoked Ham, Roasted Pork, Swiss Cheese, Pickles, Grain Mustard BBQ Mayo, Garden Salad, Fries
THE COUNTRYSIDE "CLUB SANDWICH"
Oven Roasted Jidori Chicken Breast, Apple Smoked Bacon, Boiled Hen Egg, Chef Franck's Special Sauce, Fries
SRF PRIME CHEESEBURGER*
Snake River Farm Prime Beef, Toasted Brioche Bun, Aged Gruyere Cheese, Secret Sauce, Garden Salad, Fries
VEGAN BURGER (GF)
Toasted Bun, Homemade Pickles, Iceberg Lettuce, San Marino Tomatoes, Calabria Red Onions, Fries
THE CHEESY BACON HOT DOG*(GF)
Farmers Beef Sausage, Toasted Brioche Bun, Homemade BBQ Sauce, Applewood Smoked Bacon, Swiss Cheese, Crisp Garden Salad, Fries
SPAGHETTI*
Roma Tomato Sauce, Basil Pesto, Beef Bolognese, or Vegan Bolognese
ISRAELI TOMATO COUSCOUS & OVEN ROASTED EGGPLANT CONFIT
Crisp Burro Red Radish, King Trumpet Mushroom, Wild Arugula Cress
HOMESTYLE VEGAN BEAN CHILI
Flour Tortillas, Haas Avocado Guacamole, Salsa Rosa, Sour Cream
CRISPY SKIN FRESH ALASKAN SALMON FILLET*(GF)
Roasted Potatoes and Vegetable Casserole, Maltese Tomato Marmalade
PROVENÇALE STYLE ROASTED JIDORI CHICKEN BREAST (GF)
Vegetable and Potato Ratatouille, Overnight Tomatoes, Chicken Jus
GRILLED DOUBLE RR RANCH "NEW YORK" STEAK*
Charred Vegetables, Green Baby Leaf Salad, Peppercorn Sauce, Fries

CHEESE AND DESSERTS

ARTISANAL INTERNATIONAL CHEESE BOARD
Marinated Turkish Apricots, French Baguette
BLACK FOREST SUNDAE
Gluten-Free Belgium Dark Chocolate Brownie, Piedmont Chocolate Gelato, Black Cherries, Turkish Apricots
CHEF TONY'S "CHILDHOOD" BANANA SPLIT
Caramel Chips, Piedmont Chocolate and Vanilla Bean Gelato, Coconut Croutons, Banana Cake Cookies, Dark Valrhona Chocolate Sauce
CHOCOLATE, VANILLA, OR STRAWBERRY GELATO (GF)
Butterscotch, Chocolate or Strawberry Sauce
FRESH FRUIT PLATE (GF)(NS)
Selection of Seasonal Fresh Fruit

FRIDAY DECEMBER 8, 2023

Dining Guide

The Restaurant

The Colonnade

The Grill by Thomas Keller

Earth & Ocean at The Patio

Sushi in the Club

In Suite Dining

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.

7:00pm – 9:00pm

APPETIZERS

SHRIMP CEVICHE*

avocado tartar, sauce vierge, croutons

MARINATED GRILLED VEGETABLES & BUFFALO MOZZARELLA drizzled with basil extra virgin olive oil

COQUILLE SAINT JACQUES AU BEURRE D'AIL sea scallops baked in garlic butter

SEAFOOD CONSOMMÉ GF

white tomato flan, prawn dumplings

POTAGE PARMENTIER

leek chiffonade, shrimp croutons, herbs

ROMAINE & MARINATED VEGETABLE SALAD GF VT

salsa verde dressing

MESCLUN GREENS & ARTICHOKE SALAD GF VT CN

roasted red pepper tapenade, Genova style pesto vinaigrette

MAIN COURSES

CHEF'S SPECIAL – FRESH PASTA AMATRICIANA

cherry tomato, basil, chili, parmesan, garlic

SEARED BRANZINO* GF

red skin potato, caramelized heirloom carrots, baby shrimp nage

MARINATED & GRILLED CALAMARI* GF

pommes purée, crisp vegetable salad, warm citrus fondue

APPLE SMOKED BACON WRAPPED JIDORY CHICKEN BREAST GF

vegetable jardinière, new potatoes, tarragon jus

PRIME RIB OF BEEF*

caramelized carrots, green peas and melted leeks, crisp onion rings, jus

GOLDEN POLENTA GALETTE VT CN

roasted eggplant caponata, shaved fennel and green vegetable salad, vermouth espuma

GRILLED CANTALOUPE MELON VT

sautéed forest mushrooms, Belgian endive salad, lemon caper vinaigrette

DESSERTS

HAZELNUT PYRAMID GF CN

praline anglaise, dark chocolate sauce, praline feuilletine

MAPLE GLAZED APPLE PECAN COFFEE CAKE CN

crème chantilly, maple caramel sauce

CARAMELIZED PINEAPPLE GF

coconut espuma, rum raisins crème anglaise

RISTRETTO COFFEE

baileys sauce

LEMON PANNA COTTA NS

orange coulis, fresh strawberries

GF Gluten Friendly VT Vegetarian NS No Sugar Added CN Contains Nuts

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

Applewood Smoked Bacon, Marinated Cherry Tomatoes and Blue Cheese Dressing

GULF PRAWN COCKTAIL

Preserved Horseradish, Pickled Chilies and Tomato Cocktail

MARYLAND STYLE JUMBO LUMP CRAB CAKE

with Spicy Mayonnaise

DOUBLE CONSOMME “CELESTINE”

Black Winter Truffles and Julienne Crepes

CHILLED SPANISH SALMOREJO

MARINATED BEET SALAD

with Aged Balsamic Vinegar and Extra Virgin Olive Oil

PLATES

ITALIAN EGGPLANT PARMESAN WITH GENOA BASIL

BUCATINI POMODORO WITH GRATED PARMIGIANO REGGIANO

NOVA SCOTIA LOBSTER THERMIDOR WITH MUSHROOM AND

SPINACH DUXELLES

*PAN-ROASTED NATURALLY-FED VEAL T-BONE

* “TRUE” RIB-EYE OF SNAKE RIVER FARM BEEF

*ELYSIAN FIELDS FARM LAMB CHOPS

DOVER SOLE MEUNIÈRE WILD-CAUGHT (Service For Two)

ROASTED JIDORI CHICKEN AND THYME JUS (Service For Two)

*SNAKE RIVER FARMS NEW YORK STRIP STEAK (Service For Two)

SWEETS

MEYER LEMON MERINGUE TART

SEVEN LAYER COCONUT CAKE

DARK CHOCOLATE LAYER CAKE

ICE CREAM SUNDAE

SORBET - LEMON, STRAWBERRY

ICE CREAM – VANILLA, K+M CHOCOLATE

Earth & Ocean at The Patio

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

7:00pm – 9:00pm

CHILLED, REFRESHING, QUICK FIRED

BURRATA VT

heirloom tomatoes, basil, toasted ciabatta bread, extra virgin olive oil

GAMBAS AL AJILLO

garlic sautéed shrimp, parsley, chili, sherry, spanish country bread

STROZZAPRETI PASTA

merguez sausage, smoked tomato, italian parsley, parmesan

SMOKED, BRAISED

AJI PANCA SPICED ROASTED SALMON* GF

lentils, preserved tomatoes, port wine glace

ASADA CENTER-CUT SKIRT STEAK*

harissa aioli, steak butter, chimichurri, rustic fries

MADRAS VEGETABLE CURRY VT

naan bread, greek yogurt raita, homemade mint chutney

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT

honey pommery mustard, pain grillé

SPICED RUM ROASTED PINEAPPLE VT

mango sorbetto, toasted sesame seeds, caramel

COOKIE & CREAM

white chocolate macadamia cookie, milk gelato, dark chocolate mousse

The Colonnade

Dine indoors or out and enjoy a wide variety of

Themed menus are featured nightly.

7:00pm – 9:00pm

AMERICAN

CHIPOTLE DIP

Rustic Country Bread

APPETIZERS

POACHED JUMBO SHRIMP* GF

Celery Root Salad, Dijon Crème, Classic Cocktail Sauce

DUNGINESS CRAB CAKE

Roasted Pepper Remoulade, Bitter Greens

MANHATTAN STYLE CLAM CHOWDER

Bacon and Root Vegetables

MAINS

PAN SEARED ALASKAN SALMON* GF

Clams, Melted Leeks & Potatoes

ROAST PRIME RIB OF BEEF*

Green Beans, Potato Fritters, Crisp Onions, Jus Natural

Please ask your waiter for the Vegetarian Option

DESSERT

BAKED NY CHEESECAKE CN

Graham Cracker, Vanilla Ice Cream, Walnut Tuile