

WELCOME TO THE RESTAURANT

We look forward to making your meal a celebration. If you have any questions about any of the selections on this menu, or if we can do anything at all to make your dining experience more pleasurable, please do not hesitate to ask your waiter. In addition, your professional sommelier would be pleased to suggest wines from our extensive cellars to complement any or all courses of your dinner. Bon appetit!

SEABOURN
INSPIRATIONS

FIRST COURSES

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

CHILLED EGGPLANT, TOMATO & GOAT'S CHEESE TERRINE (V)
spiced eggplant caviar, bell pepper vinaigrette

BLACK TRUFFLE RISOTTO & POACHED EGG (GF) (V)
parmigiano-reggiano, micro greens

SECOND COURSES

RED LEAF LETTUCE WITH CARAMELIZED PEARS (V)
croutons, toasted pumpkin seeds

TOMATO & WHITE BEAN SOUP
tomato crostini, fines herbs

MAIN COURSES

FLASH COOKED FRESH SALMON* (GF)
white and green asparagus, watercress emulsion and aged balsamic

SEARED JUMBO SCALLOPS ON POTATO SHALLOT CAKE*
granny smith and pistachio, lemon vinaigrette

CHAR BROILLED IBERICO PORK CHOP*
wild berry coulis, red cabbage, roast potatoes, madeira sauce

CARVED LAMB LOIN & CRISP LAMB SPRING ROLL*
vegetable gratin, rosemary jus

CRISP POLENTA AND MUSHROOM CAKE (V)
creamy leek stew and tomato fondue

(V) VEGETARIAN (GF) GLUTEN FREE

*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.

SEABOURN
CLASSICS

FIRST COURSES

CHILLED SHRIMP ^{GF}

lemon segments, herb salad, house cocktail sauce

CAESAR SALAD

choice of grilled chicken breast or garlic grilled shrimp

SECOND COURSES

RUSTIC CHICKEN CONSOMME ^{GF}

root vegetables, braised chicken, fine herbs, consomme

ROASTED TOMATO SOUP

cherry tomatoes confit, basil essence

TAGLIATELLE PASTA

lobster bolognese, lobster foam

MAIN COURSES

PAN SEARED FILLET OF FRESH SALMON *

melted orecchiette and vegetables, salsa verde

ROASTED CHICKEN BREAST ^{GF}

pommes puree, overnight tomatoes, grilled zucchini, poultry jus

GRILLED DOUBLE RR NEW YORK CUT STEAK *

asparagus, roasted potatoes, peppercorn sauce

GRILLED FILLET OF BEEF TENDERLOIN * ^{GF}

asparagus, roasted potatoes, bearnaise sauce

OVEN ROASTED RACK OF LAMB* ^{GF}

sauteed green beans, potato mousseline, rosemary essence

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SEABOURN
VINTAGES

VEUVE CLICQUOT ROSE RESERVE, CHAMPAGNE, FRANCE ~ 2004

Balanced, delicate texture with a bright acidity. pretty palate of raspberry, spiced apple, biscuit, ginger

\$ 144.00

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LA SCOLCA, GAVI DI GAVI, PIEDMONT, ITALY ~ 2013

Aromas of pink grapefruit and lemon zest with a lovely mouthfeel and a hint of hazelnut on the finish

\$ 79.00

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CHAPOUTIER, 'INVITARE' CONDRIEU RHONE VALLEY, FRANCE ~ 2013

Substantial weight to this viognier with intense floral peach and juicy apricots.

Exotic tropical fruit of pineapple and lychee

\$ 94.00

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FLANAGAN SYRAH, BENNETT VALLEY, SONOMA, CALIFORNIA, USA ~ 2012

Balanced and lush with black and blue fruits, spice, savory notes and a hint of pepper

\$ 99.00

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CHATEAU GISCOURS, MARGAUX, BORDEAUX, FRANCE ~ 2012

Bright and dense with layers of dark fruit, truffles and a hint of steeped black tea

\$ 139.00