

THURSDAY, JULY 11, 2013

THE RESTAURANT

CHEF MARTIN'S SELECTION

STARTER

ALBACORE TUNA TARTARE WITH DAIKON RADISH*
noir toast points

LOBSTER CAKE & BEEF STEAK TOMATO CARPACCIO
gribiche vinaigrette

HEARTY CAVOLO NERO
borlotti beans, smoked bacon

TOSSED ARUGULA LEAVES
mango, red radish, crisp onion, citrus dressing

MAIN COURSE

PHEASANT IN PAN JUICE
caramelized shallots, sweet garlic confit, basted turned potatoes

CRISP LEMON SOLE GOUJONS*
artichoke, mushroom and olive potatoes

SEABOURN SIGNATURE

MUSTARD CRUSTED SCALLOPS ON SCALLION POTATO RISOTTO*
caramelized pearl onions and wild mushrooms

LOCAL FLAVOURS

RUSSIAN BEEF STROGANOFF*
beef tenderloin, pickled cucumber, new potatoes, mushroom sauce

VEGETARIAN

LAYERED HERB MARINATED GOAT CHEESE FLAN
& FRESH TOMATO
pesto dressing

CHILLED GAZPACHO
guacamole, cumin oil

MESCLUN WITH "MIMOSA" STYLE DRESSING
garden fresh herbs

SHEEP'S MILK RICOTTA CHEESE GNOCCHI

RATATOUILLE RAVIOLI IN CARAMELIZED ONION BROTH
crispy shallots

**Available Through Room Service
During Restaurant Opening Hours**

RESTAURANT 2

CHEF'S COCKTAIL: CRISPY FOIE GRAS, PORT WINE SPLASH*

LOBSTER ROLL, YOGURT CAVIAR SAUCE
BACALAITO FRITTER, AVOCADO @ TOMATO SALAD
SEARED PANELA KING SALMON, WHITE BEAN SALSA, PIQUILLO COULIS*


SHIRAZ BRAISED OXTAIL PRESSE, MANCHEGO POTSTICKERS
WHITE ASPARAGUS VANILLA CAPPUCCINO, MUSHROOM TOAST

DRUNKEN HALIBUT, PORCINI @ SWISS CHARD, HAZELNUT VINAIGRETTE*
TUSCANY BRAISED VEAL, MASCARPONE MASHED POTATO

DARK CHOCOLATE GANACHE, ESPRESSO CITRUS PANNA COTTA, CONDENSED MILK ICE CREAM

THE FOLLOWING WINES ARE RECOMMENDED TO ENHANCE YOUR DINNER EXPERIENCE

HANZELL, CHARDONNAY, SONOMA VALLEY	2011	\$99.00
RAPTURE, LODI	2004/2006	\$69.00

The innovative tasting menus at Restaurant 2 are served in a casual, friendly style. Seating is limited and reservations are required. Touch  Guests may be seated together at tables for six, another way to ensure a fun, informal dining experience at our most unusual dinner option.

*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, poultry, milk, and/or eggs may increase your risk for food borne illness, especially if you have certain medical conditions