

SATURDAY, JULY 13, 2013

THE RESTAURANT

CHEF MARTIN'S SELECTION

STARTER

CHICKEN LIVER PARFAIT
caramelized figs, toasted hazelnuts, brioche toast

SPRING CHICKEN CASSOULET "EN CROUTE"
creamy forest mushrooms, truffle oil, fresh tarragon

WHITE ASPARAGUS SOUP
tarragon foam, smoked sturgeon tortellini

CITRUS MARINATED HEARTS OF PALM
carrot puree, artichoke chips

MAIN COURSE

SEARED SHRIMPS WRAPPED IN PROSCIUTTO
caramelized cauliflower, artichoke and salsify ragout
sauce duglere

SEARED BLUENOSE FILLET WITH POLONAISE GARNISH*
fingerling potatoes, thyme braised leeks

SEABOURN SIGNATURE

GRILLED HANGER STEAK & GUINNESS BRAISED VEAL CHEEK*
grain mustard mashed potatoes, jus natural

LOCAL FLAVOURS

GRILLED DUCK BREAST*
braised red cabbage, carrot mash, cloudberry sauce

VEGETARIAN

SWISS CHARD-POTATO FLAN WITH QUAIL EGG*
poached white asparagus, citrus-tomato coulis

HERBAL TEA, VEGETABLE & WONTON SOUP
spring onions, chili oil

BABY ROMAINE LEAVES, CHERRY TOMATO & CUCUMBER
tapenade croutons, creamy parmesan and garlic dressing

CURRIED VEGETABLE SAMOSA
raita, tamarind sauce

NOODLES, VEGETABLE STIR FRY, FRIED CELERY ROOT
garlic soy broth

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

RESTAURANT 2

CHEF'S COCKTAIL: CAVIAR IN THE CLOUD, FOGGY POTATOES*


COWBOY ROLL - SEARED FLANK STEAK, PORTOBELLO, SESAME SAUCE*
BARBEQUED KING SALMON ROLL - JALAPENO, CUCUMBER, MELTED MOZZARELLA, WASABI MAYO*
DUCK CONFIT POP - ROASTED PEPPER RELISH, CREAMY CHILI DIP
TEA SMOKED GAME PRESSE, CHESTNUT SPAETZLE
PORCINI @ CHESTNUT CAPPUCINO, HONEY SPICED SQUAB @ FIG EMPANADA

FLOATING LOBSTER, PESTO CREAM, RED PEPPER FONDUE, LIME FROTH
GRILLED BEEF TENDERLOIN, FOREST MUSHROOMS, TRUFFLED EMULSION*

APRICOT BEIGNETS, CITRUS COMPOTE, CALVADOS ICE CREAM

THE FOLLOWING WINES ARE RECOMMENDED TO ENHANCE YOUR DINNER EXPERIENCE

HANZELL, CHARDONNAY, SONOMA VALLEY	2011	\$99.00
NORTHSTAR, WALLA WALLA VALLEY, WASHINGTON STATE	2005	\$64.00

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.