

MONDAY, JULY 15, 2013

THE RESTAURANT

CHEF MARTIN'S SELECTION

STARTER

HOMEMADE SALMON GRAVLAX WITH MICHE CROUTON*
crisp shallot rings, yuzu creme fraiche, dill foam

OVEN ROASTED QUAIL, CARAMELIZED ONION & PORCINI RAVIOLI
celery puree, foie gras sauce

CREAMY CAULIFLOWER SOUP
choux pastry cheese puff

WATERMELON, FETA & TOASTED PUMPKIN SEEDS
olive oil, lemon dressing

MAIN COURSE

FILLET OF BARAMUNDI GRENOBLOISE*
phyllo crisp, truffle scented cauliflower puree, sauce grenobloise

SEARED COCOA-SPICE RUBBED IBERICO PORK TENDERLOIN*
tiny eggplant and zucchini ratatouille, truffle potatoes, natural jus

SEABOURN SIGNATURE

SLOW ROASTED PRIME RIB OF BEEF*
TRUFFLED DAUPHINE POTATOES, MUSHROOMS, BORDELAISE SHALLOTS

LOCAL FLAVOURS

SCALLOPS WITH CRISP SMOKED BACON*
BRAISED CABBAGE, JUNIPER REDUCTION

VEGETARIAN

PRESSED PLUM TOMATO TERRINE
mediterranean olive salad, basil drizzle

CLEAR WHITE ASPARAGUS CONSOMME
slivered asparagus and chervil leaves

MESCLUN SALAD WITH ENDIVES
seasonal herbs, citrus dijon vinaigrette

CAPONATA OF VEGETABLE
grilled aubergine and polenta cream

SPICED SPINACH & CHEESE GOZLEME
avocado tartar, honey grilled figs

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

RESTAURANT 2

MALOSSOL OSETRA CAVIAR*
POTATO SHALLOT CAKE REMOULADE, HERB SALAD

FOIE GRAS TORCHON*
QUINCE CONFITURE, ROASTED HAZELNUTS, HAZELNUT BRIOCHE

Ω
PUFF PASTRY BAKED PARMESAN @ PROSCIUTTO CONSOMME
NAVY BEANS

WHITE PLUM TOMATO CAPPUCCINO
SUN BLUSHED TOMATOES

Ω
GRAPEFRUIT @ CAMPARI SORBET
CHAMPAGNE TOPPING

Ω
BROILED LOBSTER TAIL
LEMON RISOTTO, ASPARAGUS, NEWBURG SAUCE

CHATEAUBRIAND*
ROAST FILET OF BEEF TENDERLOIN, POMMES NEUF, ASPARAGUS RAGOUT, TRUFFLE JUS

Ω
SOFT CENTERED CHOCOLATE GANACHE CAKE
FRESH BERRIES AND VANILLA ICE CREAM

Ω
ICE PRALINES @ WARM AMARETTI

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

