

FINE DINING ABOARD THE YACHTS OF SEABOURN

Lunch of *Green Thai Eggplant Curry with vegetable fried rice and papaya-mango slaw*; dinner of *Foie Gras Torchon with plum terrine, roasted hazelnuts and hazelnut brioche*; and a sumptuous *Crème Brulée en Parade* for dessert, in *jasmine, cappuccino and classic vanilla*: such is the feast for the eyes and palate that awaits guests on The Yachts of Seabourn under the direction of celebrity chef Charlie Palmer.

Frequently the highest-rated cruise line in Food and Service on *Condé Nast Traveler's* Gold List, and consistently recognized with five stars in the prestigious Berlitz® Complete Guide to Cruising and Cruise Ships, Seabourn sets the finest table on the high seas.

The founder of New York's highly acclaimed restaurant Aureole and a two-time James Beard Award winner, Chef Palmer has raised Progressive American Cuisine to a world-class level with creations lauded for clever combinations of big, bold flavors, the finest fresh, seasonal ingredients and playful, aesthetic presentations. He owns 11 restaurants, including Aureole, Métrazur, kitchen22 and Lenox House – four of New York's top dining spots.

He has designed hundreds of new signature recipes for Seabourn, served in select, open-seating restaurants aboard the line's elegant yachts, *Seabourn Pride, Spirit, Legend* and *Odyssey*. Each vessel features a true restaurant kitchen, rather than a banquet galley, attracting highly-skilled chefs, kitchen and service brigades. Culinary fare is largely prepared *à la minute*, and has been cited by *Gourmet Magazine* as "consistently excellent."

"Frankly, I know of no other ships capable of consistently turning out quality cuisine to match what we create at Aureole," said Chef Palmer.

From innovative cuisine in traditional fine-dining settings to avant-garde selections and casual, on-deck settings, guests enjoy a range of dining options aboard The Yachts of Seabourn, including:

- **The Restaurant:** A fine-dining, open-seating gourmet experience, with exceptional cuisine served with Porsgrund china and Schott Zwiesel crystal. Jacket required most evenings; candlelit black-tie optional on special nights.
- **Restaurant 2:** An avant-garde dining experience serving with carefully selected wine and food pairings in flights of small plates. Dress is casual most nights, although jacket is required on select evenings.
- **Veranda Café:** (On Pride, Spirit and Legend) Breakfast and lunch favorites amid a breezy, indoor/outdoor café overlooking the vessel's wake. Dress is casual.
- **Colonnade** (Seabourn Odyssey, Sojourn) A more casual, indoor/outdoor venue serving hot and cold prepared dishes and daily specials to order for breakfast and lunches, and popular themed dinners with tableside service.
- **Sky Grill:** (Pride Spirit, Legend) Casual, al fresco fare amid glorious views from the top deck. Also open for occasional dinners of grilled specialties such as steak and lobster.
- **Patio Grill** (Odyssey, Sojourn) casual poolside dining for breakfast, lunch and dinners under the stars.
- Guests can also savor an **In-Suite Dining** experience from The Restaurant during dinner hours, even more enticing when served course-by-course in the intimacy and privacy of their suites or on their verandas.. An extensive menu of gourmet breakfast, lunch and dinner items is also available around the clock.

“We are enormously gratified to be working with Charlie Palmer,” said Pamela Conover, president and CEO of The Yachts of Seabourn. “His fresh approach and unique creative sensibility have completely captivated critics and diners in the most competitive restaurant markets in America. Charlie’s cooking delights traditional gourmands as well as those looking to be surprised. It’s a blend of savvy and sophistication that’s a great match for the Yachts of Seabourn. Charlie has taken Seabourn’s culinary excellence to a new level.”

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