



## Seabourn And Chef Thomas Keller Launch New Culinary Repertoire On Award-Winning Luxury Fleet

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**SEATTLE, February 18, 2016** - [Seabourn](#) has launched a new era in culinary excellence by sharing the first recipes developed by American Chef Thomas Keller on board Seabourn's ultra-luxury, award-winning fleet. The line now features an array of dishes, ranging from first courses to main courses to desserts, in multiple dining venues aboard *Seabourn Odyssey*, *Seabourn Sojourn*, and *Seabourn Quest*.

"We are so pleased to share Chef Keller's first menus aboard our beautiful fleet," said Richard Meadows, president of Seabourn. "His menus confirm that the partnership is going to elevate our already award-winning cuisine, and we are thrilled that Seabourn guests are now able to experience the masterful culinary styles of Chef Keller."

To introduce an unparalleled dining experience unlike any other at sea, Chef Keller, his veteran staff and Seabourn's executive culinary team have collaborated in menu development and training. In an effort to ensure a consistent presentation, Seabourn even acquired *Homage* by Thomas Keller in Checks pattern, the white porcelain dinnerware by Raynaud used in Chef Keller's fine dining restaurants.

Among the many culinary highlights are special theme nights in **the Colonnade** that pay homage to Chef Keller's childhood, featuring classic comfort dishes such as **BBQ Ribs** served family-style on platters to complement a convivial shared dining experience. At the poolside **Patio Grill** are classic favorites including his signature **Napa Burger** and artisanal "**Yountwurst**." Chef Keller's formal French-American style of cuisine is featured on select evenings in **The Restaurant**, spanning a variety of menu items that could include:

### First Course:

- **Terrine of Moularde Duck Foie Gras**
  - Truffle Pain de Genes, Compressed Asian Pear and Sicilian Pistachio

### Main Course:

- **Buckwheat "Gnocchi"**
  - Tamari Glazed Shiitake Mushrooms, Golden Beets, Savoy Cabbage and Yuzu
- **Sonoma Duck Breast "Poêle"**
  - Crispy "Rillettes," Glazed Harukei Turnips, Pickled Blueberries and Red Cabbage Puree

### Desserts:

- **Ginger and Yoghurt Semifreddo**
  - Whipped Green Tea and Lemon Meringue
- **Champagne and Granny Smith Apple Trifle**
  - Crème Chantilly, Vanilla Custard, and Champagne Jelly

In addition, as part of the collaborative process, Chef Keller introduced Seabourn to his long time purveyors from the United States. Seabourn is pleased to be featuring the finest ingredients from purveyors including Elysian Fields Farms; Rancho Gordo; Hobbs Applewood smoked Meats; Marshall Farms Honey; Snake River Farms; Newport Meats; True Foods; Sonoma Poultry; Gourmet Attitude; Le Sanctuaire; and Cowgirl Creamery/Tomales Bay Foods.

Expanding upon the vision of Seabourn and Chef Keller, a new signature restaurant will be introduced this

May on *Seabourn Quest*. The restaurant will eventually be launched across the entire fleet, including the line's two new ships, *Seabourn Encore* launching in late 2016 and *Seabourn Ovation* launching in early spring 2018.

Chef Keller is globally renowned for his culinary achievements and exceptionally high standards, and is the only American-born chef to hold multiple three-star ratings from the prestigious Michelin Guide, as well as the first American male chef to be designated a Chevalier of The French Legion of Honor, the highest decoration in France. He has received countless accolades, including The Culinary Institute of America's "Chef of the Year" Award and the James Beard Foundation's "Outstanding Chef" and "Outstanding Restaurateur" Awards.

Seabourn's intimate ships offer key elements that set the line apart: spacious, thoughtfully appointed suites, many with verandas; superb dining in a choice of venues; complimentary open bars throughout the ship; fine wines poured at lunch and dinner; award-winning service and a relaxed, sociable atmosphere that makes guests feel right at home on board. The ships travel the globe throughout the year, sailing to many of the world's most desirable destinations, including marquee cities, UNESCO World Heritage Sites and lesser-known ports and hideaways.

For more details about the award-winning Seabourn fleet, or to explore the worldwide selection of Seabourn cruising options, contact a professional travel advisor, call Seabourn at 1-800-929-9391 or visit [www.seabourn.com](http://www.seabourn.com).