



01 night night



01 cozy



03 suite 521



04 suite 521



05 shower



06 suite 521



07 entry



08 bath



09 tea time



10 tea time



11 tea time



12 tea time



13 dog sculpture



14 patio grill



15 huge Nigerian shrimp



16 B and B



17 yummy deserts



18 dinner in Collonade



19 coffee in the Seaborn Square



20 caviar sail away



21 caviar sail away



21a caviar



22 deck party



23 pool deck



23a pool



24 never used it but looks cozy



25 farewell dinner



27 farewell dessert



28 best gran marnier souffle ever



29 love it



30 creaky corner



31 dining room breakfast



32 galley market lunch



33 galley market lunch



34 galley market lunch



35 galley market lunch



36 dessert table at galley market lunch

CHEF'S COCKTAIL: POACHED SHRIMP MARTINI BALSAMIC JELLY, SPLIT SAFFRON V. JAGRETTI

FOIE GRAS CREME BRULEE, SYRAH HONEY SYRUP
CRISP DUCK CONFIT FILO, NAVY BEAN CASSOULET
SMOKED DUCK CARPACCIO, FOIE GRAS TERRINE, ARUGULA

LOBSTER @ LEMONGRASS PRESSE, LOBSTER HERB RAVIOLI
SHELLFISH CAPPUCINO, SEARED BEEF CROSTINI, GINGER JELLO

ROASTED DORADE, FORKED POTATOES, BRAISED LEEK RAGOUT, SMOKED BACON JUS
PAN SEARED QUAIL BREAST, PORCINI RISOTTO, PORT WINE REDUCTION

RHUBARB ESPUMA, RHUBARB @ STRAWBERRY JAM

WHITE CHOCOLATE MOUSSE, PLUMS @ ALMOND FOAM, PISTACHIO CRACKER, PASSION FRUIT SORBET

NIGHT CAP: IRISH COFFEE

Seabourn Sojourn

Sunday, October 10, 2010



38 Restaurant 2 tasting course



39 Restaurant 2 tasting course



40 Elaine our room stewardess



41 breakfast



43 relaxing snack