



SEABLUE  
BY MICHAEL MINA



### **BY JAMES BEARD AWARD WINNING CHEF MICHAEL MINA**

SEABLUE HAS CAPTURED AN ATMOSPHERE LIKE NO OTHER; THE DINING DESTINATION BEFORE THE NIGHT BEGINS. SEABLUE OFFERS A REFRESHING AND ELEGANT AMBIANCE THAT FITS BOTH ROMANTIC AND BUSINESS DINNER NEEDS. "UPON ENTERING THE ADAM TIHANY DESIGNED SEABLUE RESTAURANT, YOU WILL NOTICE OUR WATER WALLS THAT FLOW FREELY DOWN EVERY WALL AND AN UPBEAT, ENERGETIC VERSION OF A MEDITERRANEAN FISH MARKET."

YOU WILL ALSO FIND A VERY DIVERSE WINE LIST THAT WILL TAKE YOU TO FRANCE, AUSTRALIA, GERMANY, SPAIN, AMERICA AND MUCH MORE WITH OVER 700 WINES TO CHOOSE FROM.

SEABLUE HIGHLIGHTS A RETURN TO HEALTHY, SIMPLE DINING. OUR CHEFS USE TRADITIONAL COOKING TECHNIQUES COMBINED WITH MODERN DAY INNOVATION TAKING THE FINEST, FRESHEST INGREDIENTS AND INSPIRATION FROM THE MEDITERRANEAN.

AAA FOUR DIAMOND AWARD 2005, 2006, 2007, 2008, 2009, 2010 AND 2011.



## **MENU 1**

**65 PER PERSON**

### **~FIRST COURSE~**

ONE SELECTION MUST BE CHOSEN FOR ENTIRE PARTY PRIOR TO EVENT

#### **CHOICE OF**

LITTLE GEM CAESAR SALAD

**OR**

SOFT SHELL CRAB LOUIE  
CREAMY AVOCADO, SRIRACHA SAUCE

**OR**

CLAM CHOWDER  
MARYLAND CRAB, CIPPOLINI ONIONS

### **~ENTREE~**

#### **CHOICE OF**

KING SALMON

**OR**

ALL NATURAL SKIRT STEAK

**OR**

FREE RANGE CHICKEN BREAST

ALL ENTREES SERVED WITH SEASONAL VEGETABLES AND ROSEMARY CRUSHED POTATOES

### **~DESSERT~**

LAYERED CHOCOLATE MOUSSE BAR  
DULCE DE LECHE, MALTED MILK ICE CREAM

ADD SHELLFISH COURSE  
10 PER PERSON SUPPLEMENT

BEVERAGE, TAX AND GRATUITY ARE NOT INCLUDED

### **~Wine Pairings~**

SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA \$65  
PINOT NOIR, HAHN, 'SLH' SANTA LUCIA HIGHLANDS, MONTEREY COUNTY, CALIFORNIA \$65



## MENU 2

80 PER PERSON

### ~FIRST COURSE~

SELECT SEASONAL SHELLFISH  
ALASKAN KING CRAB, OYSTERS, JUMBO PRAWNS

### ~SECOND COURSE~

ONE SELECTION MUST BE CHOSEN FOR ENTIRE PARTY PRIOR TO EVENT

#### CHOICE OF

LITTLE GEM CAESAR SALAD  
OR  
SOFT SHELL CRAB LOUIE  
CREAMY AVOCADO, SRIRACHA SAUCE  
OR  
CLAM CHOWDER  
MARYLAND CRAB, CIPPOLINI ONIONS

### ~ENTREE~

#### CHOICE OF

FREE RANGE CHICKEN BREAST  
OR  
ALL NATURAL FILET MIGNON  
OR  
SEA BASS

ALL ENTREES SERVED WITH SEASONAL VEGETABLES AND ROSEMARY CRUSHED POTATOES

### ~DESSERT~

LAYERED CHOCOLATE MOUSSE BAR  
DULCE DE LECHE, MALTED MILK ICE CREAM

BEVERAGE, TAX AND GRATUITY ARE NOT INCLUDED

### ~Wine Pairings~

CHARDONNAY, CHALONE VINEYARDS, ESTATE GROWN, MONTEREY COUNTY, CALIFORNIA \$65  
CABERNET SAUVIGNON, CHAPPELLET, MOUNTAIN CUVÉE, NAPA VALLEY, CALIFORNIA \$70



## **MENU 3**

**100 PER PERSON**

### **~FIRST COURSE~**

SELECT SEASONAL SHELLFISH  
ALASKAN KING CRAB, OYSTERS, JUMBO PRAWNS

### **~SECOND COURSE~**

ONE SELECTION MUST BE CHOSEN FOR ENTIRE PARTY PRIOR TO EVENT

#### **CHOICE OF**

LITTLE GEM CAESAR SALAD  
**OR**  
SOFT SHELL CRAB LOUIE  
CREAMY AVOCADO, SRIRACHA SAUCE  
**OR**  
CLAM CHOWDER  
MARYLAND CRAB, CIPPOLINI ONIONS

### **~THIRD COURSE~**

TASTING OF APPETIZERS  
SURF & TURF CARPACCIO, STUFFED PRAWNS, TUNA POPPERS

### **~ENTREE~**

LAND & SEA  
PRIME FILET MIGNON, MAINE LOBSTER

ALL ENTREES SERVED WITH SEASONAL VEGETABLES AND ROSEMARY CRUSHED POTATOES

### **~DESSERT~**

LAYERED CHOCOLATE MOUSSE BAR  
DULCE DE LECHE, MALTED MILK ICE CREAM

BEVERAGE, TAX AND GRATUITY ARE NOT INCLUDED

### **~Wine Pairings~**

CHARDONNAY, TREFETHEN, NAPA VALLEY, CALIFORNIA \$75  
PINOT NOIR, BERGSTROM, CUMBERLAND VINEYARD, WILLAMETTE VALLEY, OREGON \$90



## **MENU 4**

**\$150 PER PERSON**

### **FAMILY-STYLE MENU**

ALL COURSES EXCEPT SOUP AND DESSERT SERVED FAMILY-STYLE

#### **~FIRST COURSE~**

SELECT SEASONAL SHELLFISH  
LOBSTER, ALASKAN KING CRAB, OYSTERS, JUMBO PRAWNS

#### **~SECOND COURSE~**

LITTLE GEM CAESAR SALAD

#### **~THIRD COURSE~**

CLASSIC CLAM CHOWDER  
MARYLAND CRAB, CIPPOLINI ONIONS

#### **~FOURTH COURSE~**

TASTING OF APPETIZERS  
SURF & TURF CARPACCIO, STUFFED PRAWNS, TUNA POPPERS

#### **~ENTREES~**

SEASONAL FISH

WHOLE MAINE LOBSTER

AMERICAN KOBE BEEF

SEABASS

ALL ENTREES SERVED FAMILY STYLE WITH SEASONAL VEGETABLES AND ROSEMARY CRUSHED POTATOES

#### **~DESSERT~**

LAYERED CHOCOLATE MOUSSE BAR  
DULCE DE LECHE, MALTED MILK ICE CREAM

BEVERAGE, TAX AND GRATUITY ARE NOT INCLUDED

#### **~Wine Pairings~**

CHADONNAY, CAKEBREAD, NAPA VALLEY, CALIFORNIA \$90  
CABERNET SAUVIGNON, FAUST, NAPA VALLEY, CALIFORNIA \$100



## SELECTION OF CANAPES

CHOOSE 6 ITEMS FOR \$20 A PERSON PER HALF HOUR

### ~SHELLFISH/FISH~

SALMON KIBBEH, JALAPENO, SESAME, ASIAN PEAR

AHI POPPERS, TOBIKO

CUMIN CRUSTED PRAWNS, AVOCADO LIME

### ~VEGETABLES~

CARAMELIZED ONION TART, FONTINA CHEESE

BUFFALO MOZZARELLA "ARANCINI" (FRIED RISOTTO BALLS), SAFFRON AIOLI

MUSHROOM BOUCHEE (DUXELLES IN PUFF PASTRY)

FILO WRAPPED ASPARAGUS

### ~CHICKEN AND BEEF~

PRIME BEEF TARTARE, SHALLOT, GARLIC, CRISP POTATO, SABA VINAIGRETTE

CHICKEN AND BEEF SKEWERS, MUHUMMERRA DIPPING SAUCE

CHICKEN TEMPURA, TOMATO EMULSION

SEARED FILLET OF BEEF, BLUE CHEESE, CROSTINI



## PRIVATE PARTY LIQUOR AND BEVERAGE SELECTIONS

### ~SPIRITS~

ANY UNDER \$14, FOR EXAMPLE BUT NOT THE ONLY SELECTIONS:

VODKA – SKYY / STOLICHNAYA / ABSOLUT  
TEQUILA - HERRADURA SILVER / EL TESORO PLATINUM  
BOURBON - WILD TURKEY 101 / MAKER'S MARK  
WHISKEY - CROWN ROYAL / JAMESON'S / JACK DANIEL'S  
GIN - BOMBAY SAPPHIRE / TANQUERAY  
SCOTCH - ISLE OF JURA SUPERSTITION / ISLE OF JURA 16 YR. / BUCHANAN'S 12 YR.  
RUM - MONTECRISTO SILVER / MONTECRISTO SPICED / CAPTAIN MORGAN PRIVATE STOCK  
COGNAC - HENNESSEY VS/ COURVOISIER VS  
CORDIALS - BAILEY'S/KAHLUA

### ~BEER~

BOTTLED: ANY DOMESTIC BEER PLUS HEINEKEN AND CORONA  
DRAFT: ANY IMPORTED/DOMESTIC DRAFT

### ~WINE~

HOUSE SELECTION OF RED, WHITE, SPARKLING WINE AND SANGRIA

**Two Hours - \$39.00 PER PERSON**

PRICE INCLUDES UNLIMITED CONSUMPTION OF ALL BEVERAGES INCLUDING SODA, JUICE, TEA AND DRIP COFFEE  
PRICE WILL BE SUBJECT TO 20% GRATUITY AND 8.1% TAX



## SEABLUE WINE LIST SELECTIONS FOR GROUP RESERVATIONS

### SPARKLING

4520	BISOL, JEIO, PROSECCO, VENETO, ITALY J VINEYARDS & WINERY, BRUT, CUVEE 20, RUSSIAN RIVER VALLEY, CALIFORNIA	\$ 45.00
1003	NICOLAS FEUILLATE, BLUE LABEL, CHAMPAGNE, FRANCE	\$ 75.00
1086	TAITTINGER, BRUT, LA FRANCAISE, CHAMPAGNE, FRANCE	\$ 90.00
1093	VEUVE CLICQUOT PONSARDIN, BRUT, YELLOW LABEL, CHAMPAGNE, FRANCE	\$ 120.00

### LIGHT WHITES

1275	PINOT GRIGIO, JERMANN, FRIULI-VENEZIA GIULIA, ITALY	\$ 75.00
2766	SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA	\$ 65.00
6889	SAUVIGNON BLANC, ILLUMINATION, NAPA VALLEY, CALIFORNIA	\$ 85.00
7256	SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NEW ZEALAND	\$ 40.00

### CHARDONNAY

2014	CAKEBREAD, NAPA VALLEY, CALIFORNIA	\$ 90.00
2101	CHALONE VINEYARDS, ESTATE GROWN, MONTEREY COUNTY, CALIFORNIA	\$ 65.00
2051	FLOWERS, ANDREEN GALE, SONOMA COAST, CALIFORNIA	\$ 135.00
1292	TREFETHEN, NAPA VALLEY, CALIFORNIA	\$ 75.00

### PINOT NOIR

6786	BERGSTROM, CUMBERLAND VINEYARD, WILLAMETTE VALLEY, OREGON	\$ 90.00
33042	CARREFOUR, CARNEROS, CALIFORNIA	\$ 75.00
33059	HAHN, 'SLH' SANTA LUCIA HIGHLANDS, MONTEREY COUNTY, CALIFORNIA	\$ 65.00
33118	PATZ & HALL, SONOMA COAST, CALIFORNIA	\$ 95.00
5587	PENNER ASH, WILLAMETTE VALLEY, OREGON	\$ 100.00



### **CABERNET SAUVIGNON**

5326	BEAULIEU VINEYARD, TAPESTRY RESERVE, NAPA VALLEY, CALIFORNIA	\$ 90.00
33150	CHAPPELLET, MOUNTAIN CUVEE, NAPA VALLEY, CALIFORNIA	\$ 70.00
5500	FAUST, NAPA VALLEY, CALIFORNIA	\$ 100.00
6868	HONIG, NAPA VALLEY, CALIFORNIA	\$ 80.00
4944	JORDAN, ALEXANDER VALLEY, CALIFORNIA	\$ 120.00

### **OTHER REDS AND BLENDS**

4977	MALBEC, PASCUAL TOSO, RESERVE, MENDOZA, ARGENTINA	\$ 55.00
33114	MERLOT, B.R. COHN, SONOMA VALLEY, CALIFORNIA	\$ 75.00
5713	MERLOT, TAMARACK CELLARS, COLUMBIA VALLEY, WASHINGTON	\$ 60.00
33116	RED BLEND, ORIN SWIFT, THE PRISONER, NAPA VALLEY, CALIFORNIA	\$ 85.00
8125	SHIRAZ, MOLLY DOOKER, THE BOXER, SOUTH AUSTRALIA	\$ 60.00
5966	ZINFANDEL, RIDGE, GEYSERVILLE, SONOMA COUNTY, CALIFORNIA	\$ 75.00

IF YOU HAVE A SPECIAL WINE REQUEST OR WOULD LIKE TO SPEAK WITH A SOMMELIER,  
PLEASE CONTACT YOUR GROUP DINING MANAGER.