



Seabourn Brings Decadent K+M Chocolate To Its Ultra-Luxury Fleet

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SEATTLE - December 5, 2017 - [Seabourn](#), the world's finest ultra-luxury cruise line, is redefining opulence by bringing new artisan K+M Chocolate aboard its fleet of ships, helping to redefine and elevate the standard of an evening turndown sweet.

K+M Chocolate is the work of Michelin-starred Chef Thomas Keller and Italian olive oil producer Armando Manni, who teamed up to develop the world's highest quality chocolate. Chef Keller is a culinary partner for Seabourn whose dishes are featured on all Seabourn ships. K+M chocolatier Chi Bui helped to develop the chocolates, whose custom flavors have been created specifically for Seabourn. Each piece is hand-crafted in Napa Valley, Calif.

"For anyone who loves chocolate, K+M Chocolate is surely going to surprise even the most refined palate because of the way each flavor comes to life," said Richard Meadows, president of Seabourn. "We've been proud to work with Chef Thomas Keller over the past few years, and this is another delightful way to extend our partnership to the benefit of our guests."

Six decadent flavors will be offered to guests, including:

- Hazelnut Milk Chocolate
- Milk Chocolate
- Smoked Chili Milk Chocolate
- Blood Orange Milk Chocolate
- Sea Salt Dark Chocolate
- Cherry Milk Chocolate

K+M Chocolate will be presented during evening turndown service aboard all Seabourn ships beginning in the first quarter of 2018.

Guests who sail on Seabourn will continue to find a number of innovative offerings and programs, including partnerships with a select group of companies and individuals whose dedication to superior quality, exceptional service and consistent customer satisfaction matches Seabourn. These programs include '[An Evening with Tim Rice](#)', the new evening entertainment experience created exclusively for the line in association with Belinda King Creative Productions; [Spa and Wellness with Dr. Andrew Weil](#), offering guests a holistic spa and wellness experience that integrates physical, social, environmental and spiritual well-being; and [The Grill by Thomas Keller](#), reminiscent of the classic American restaurant from the 50's and 60's. Exclusive to Seabourn, The Grill is a unique culinary concept for Chef Keller, focusing on updated versions of iconic dishes. Guests will be treated to table-side preparations of Caesar salad and ice cream sundaes, as well as a range of other favorites like premium steaks, whole roasted chicken, and Lobster Thermidor, presented à la carte.

For more details about the award-winning Seabourn fleet, or to explore the worldwide selection of Seabourn cruising options, call Seabourn at 1-800-929-9391 or visit www.seabourn.com.

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