

2008 Odyssey Dinner Menu

APPETIZER

Tasting Trio

Red Tomato Crisp Filled with Nova Lox Mousse and Mujjol Caviar
Striped European Cucumber topped with Whipped Basil Feta Cheese
Spicy Black Bean Tostada with Santa Fe Smoked Chicken Salad

FIRST COURSE

Roasted Duck Confit

Braised Duck with Cherry Balsamic Demi-Glace served atop a Double Ripe Plantain Cake and garnished with Sun-Dried Cherries and Candied Pecans

Exotic Mixed Greens

Tossed with Julienne Sweet Fennel, Cinnamon-Caramelized Pecans, Imported Goat Cheese and Clementine Orange Vinaigrette

Lobster Bisque

Rich Pacific Rim Lobster simmered in Butter and blended with Crème Fraiche and a touch of Sherry

Argentinean Scallops

Atlantic Scallops, Gulf Shrimp and Blue Crab served with Cream Spinach and Toasted Parmesan Cheese

MAIN COURSE

Tuscan Chicken

Pan-Seared Chicken Breast rubbed with Fresh Herbs and served with Escarole and a Tuscan White Bean Ragu with Pancetta and Red Pepper, and finished with a Sun-Dried Tomato Goat Cheese Blend

North Atlantic Salmon

Garlic and Dill Marinated Salmon roasted with a splash of Chardonnay and served over Cajun Spiced Couscous and a Tower of Roasted Ratatouille Vegetables

Beef Short Ribs

Syrah Braised Short Ribs served with White Truffle Mashed Potatoes, Broccolini and a Petite Crock of Bleu Cheese Fondue

Seafood Ravioli Grantinee

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragu

Center Cut Crown Roast Pork Chop

Grilled Center Cut Pork Chop finished with a Lemon Rosemary White Wine Reduction and served with Citrus Herb Roasted Potatoes and Red and Yellow Bell Peppers

Mediterranean Vegetable Purse

Israeli Couscous, Roasted Vegetables and Imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Eggplant Confit, Grilled Baby Carrots and Asparagus, and finished with Fire Roasted Red Pepper Puree

DESSERTS

A selection of Seasonal Desserts prepared fresh onboard daily

ODYSSEY®