

2009 Odyssey Dinner Menu

FIRST COURSE

Antipasto Plate

An assortment of Domestic and Imported Meats and Cheeses, drizzled with a Basil Pesto Balsamic Reduction

Boston Bibb Salad

Leafy Greens tossed with Red & Yellow Peppers, Radishes, Tomato Concasse and Crumbled Gorgonzola in a Parmesan Vinaigrette

Lobster Bisque

Rich Lobster simmered in Butter and Cream, blended with a touch of Sherry

Argentinean Scallops

Atlantic Sea Scallops, Gulf Shrimp and Blue Crab baked with Creamy Spinach and Au Gratin Parmesan Cheese

MAIN COURSE

Tuscan Chicken

Pan-Seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-dried Tomato and Cheese, served with a Vegetable Orzo and Sautéed Swiss Chard

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

Syrah Braised Center Cut of Beef

Tender cut of Beef slow roasted with a Savory Red Wine Demi-Glace and accompanied by White Truffle Mashed Potatoes and Fresh Seasonal Vegetables

Seafood Ravioli Grantinee

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

Boneless Pork Chop

Grilled Boneless Pork finished with a Lemon Rosemary White Wine Reduction served with a Double Baked Cheddar and Bacon Yukon Gold Potato

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, all finished with Fire Roasted Red Pepper Puree

DESSERTS

An assortment of Pastries and Desserts prepared fresh onboard daily

Menu items subject to change. Menus are prepared fresh onboard.

ODYSSEY®