

# 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 Asiago Cheese

### **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

### **Two Bone French 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®