

## 2007 Odyssey Dinner Menu

### HORS D'OEUVRES

A chef's selection of passed hors d'oeuvres served during the boarding hour

### 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

#### Baby Wedge Salad

Crisp Wedges of Baby Lettuce with Pink Peppercorns, Marinated Red Onion, Grape Tomatoes and Champagne-Truffle Vinaigrette

#### Lobster Bisque

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

#### Argentinean Scallops

Atlantic Sea Scallops and Blue Crab served on the Half-Shell with Creamed Spinach and Au Gratin Parmesan Cheese

### MAIN COURSE

#### Tuscan Spiced 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

Grilled Salmon Filet with a Citrus Tarragon Butter Sauce served on a bed of Lentils with Sugar Snap Peas, Julienne Carrots and Mushrooms

#### 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 Sauce

#### Two Bone French Pork Chop

Grilled Center Cut Pork Chop finished with a Lemon Rosemary 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 Sauce