

Dinner Menu

FIRST COURSE

Dried Cherries and Candied Pecan Duck en Croute

Savory blend of Duck Confit, Mushrooms, Cinnamon and Cheeses in a Puff Pastry served on a bed of Spaghetti Squash and garnished with a sweet Marsala Demi Glace

Boston Bibb Salad

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

Lobster Bisque

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

Shrimp and Scallop Mélange

Atlantic Sea Scallops, Gulf Shrimp and Blue Crab baked with Creamy Spinach and au gratin Parmigiano-Reggiano Cheese

MAIN COURSE

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Mojito Salmon

Salmon marinated with Citrus flavors encrusted with a mix of crispy Tortilla Strips, Garlic and Cilantro

Seafood Cannelloni Gratinee

Seafood-filled Cannelloni au gratin with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto

Rosemary and Mint Lamb Shank

Braised Lamb Shank served with creamy Polenta and fresh Edamame

Beef Short Ribs

Syrah braised beef Short Ribs with Red-Skinned Smashed Potatoes, seasonal Vegetables and Gremolota

Roasted Vegetable Napoleon

Freshly-prepared Vegetable Ragout generously layered with crispy Lavash and garlic basil White Beans, drizzled with a light Vegetable Sauce.

DESSERT

NY Style Cheesecake

Golden brown, rich and creamy Cheesecake with a Graham Crust

Odyssey's Signature Decadent Chocolate Truffle Torte

Rich two-layer moist Cake filled with a delicate Chocolate Mousse, fully enrobed in a smooth Dark Chocolate Ganache

Raspberry Mousse Cup

Rich Raspberry Mousse served in a Dark Chocolate cup finished with homemade Whipped Cream and Raspberries

Seasonal Fruit Cobbler

Our Chef's Choice of Seasonal Fruits in a Deep Dish Cobbler served Warm with Vanilla Ice Cream

Chef's Selection of Fresh Fruit