

2011 Plated Dinner Menu 2-Hour Cruise

FIRST COURSE

Mixed Greens with Apples and Strawberries

Fresh Salad Greens tossed with Granny Smith Apples, caramelized Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a Raspberry Vinaigrette

MAIN COURSE

Maple-Glazed Chipotle Chicken

Pan-roasted smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream

Argentinean Salmon

Pan-seared fresh Salmon Fillet marinated in spicy Chimichurri Sauce, served over a fried mashed Yucca Cake, topped with a Sweet Corn Posole and crispy Corn Tortilla Strips

Mushroom Braised Short Ribs

Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy Onion Straws

Roasted Vegetable Napoleon

Ragoût of Tomato, Zucchini, Eggplant, Summer Squash, layered with a White Bean Purée between crispy Lavash, served with a fresh Basil Marinara

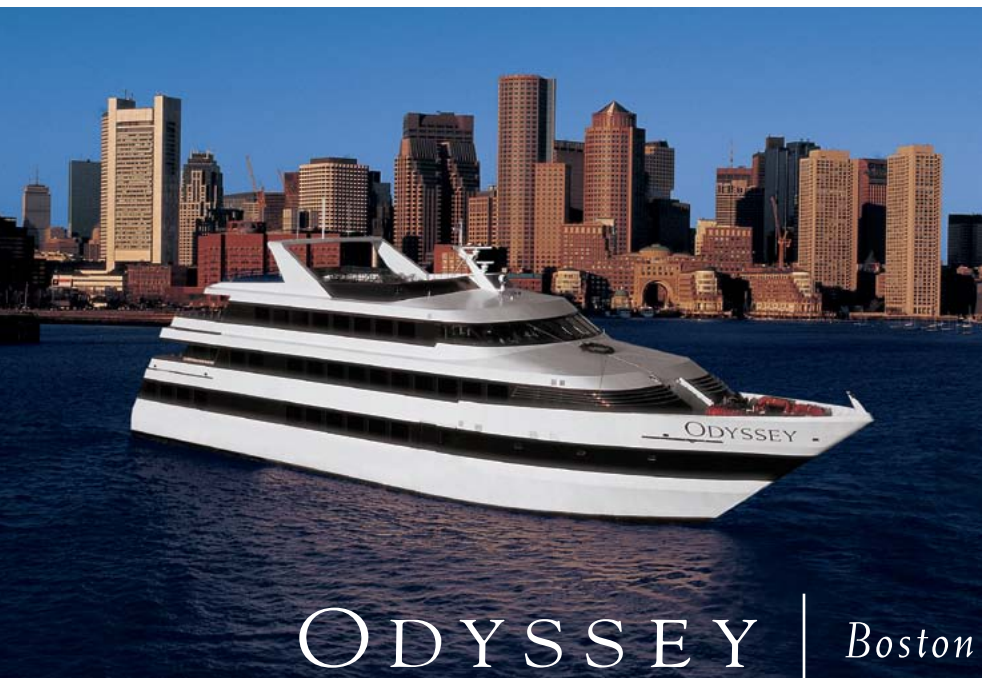
DESSERT

Dessert Coffee Station

Holiday Dessert Station

Before placing your order, please inform your server if anyone in your party has a food allergy.

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



ODYSSEY | Boston

