

2014 ODYSSEY BOSTON DINNER MENU

As you depart from the dock and begin your journey out on the water, bring your cocktail up to the observation deck and see up - close views of the Boston Harbor that will take your breath away. We guarantee, you've never seen your city quite like this before. Once back at your table, allow your attentive waiter to serve you your first course, main dish and desert of your choice. Fell free to dine at a leisurely pace - there's no rush. Sit back and relax - we'll handle the rest.

FIRST COURSE

Lobster Bisque

Mixed Greens Salad^v: Arugula | Romaine | Goat Cheese | Watermelon | Sugared Pecans | Balsamic Vinaigrette

Baked Fromage^v: Feta Cheese Blend | Thyme | Spicy Pomodoro Sauce | Garlic Crostini

Blue Corn Crusted Crab Cake: Cilantro Corn Salad | Habanero Apricot Jam | Roasted Garlic Aioli

MAIN COURSE

Roasted Chicken: Heirloom Potatoes | Thyme Demi-Glace | Fried Leeks

Grilled Salmon: Citrus-Infused Quinoa | Pineapple-Mango Chutney

Odyssey Short Ribs: Fontina Scalloped Potatoes | Roasted Brussel Sprouts, Carrots & Squash | Cabernet Demi-Glace

Seafood Risotto: Shrimp | Scallops | Mussels | Tomato-Saffron Sauce

Vegetable Tower^v: Spinach & Tomato Crisps | Curry Vegetable Ragout | White Bean Puree

DESSERTS

Odyssey Bread Pudding: Chocolate Chips | Maker's Mark[®] Salted Caramel Sauce | Vanilla Bean Ice Cream

Chocolate Cake: Chocolate Mousse | Dark Chocolate Ganache

Berry Galette: Puff Pastry | Fresh Berries | Grand Marnier[®] Bavarian Cream

Sorbet: Mango | Raspberry | Lime