

2014 ODYSSEY BOSTON LUNCH MENU

Our Executive Chef and galley staff prepare a distinctive menu of appetizers, entrees and desserts on board daily, complemented perfectly by our comprehensive wine list.

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

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

^v – Vegetarian