

# DINNER MENU

## *FIRST COURSE*

### **Wedge Salad**

Applewood Smoked Bacon | Sun-Dried Tomatoes  
Chives & Italian Parsley | Buttermilk Ranch Dressing

### **Lobster Soup**

Brioche Croutons | Chives

### **Smoked Moulard Duck Breast**

Cranberry, Cherry & Caramelized Shallot Compote  
Pickled Cornichons & Pearl Onions

## *ENTRÉES*

### **Jumbo Lump Crab Cakes**

Sweet Corn, Red Bell Pepper & Thyme Succotash | Cajun Cream Sauce

### **Oven Baked Atlantic Salmon Filet**

Lemon Orzo with Red Onions & Sun-Dried Tomatoes | Citrus Dill Sauce

### **Maple & Mustard Glazed Chicken Breast**

Fingerling Potatoes & Chives | Haricot Verts | Dijon Mustard Cream Sauce

### **Braised Beef Short Rib**

Idaho Potato & Horseradish Mash | Baby Carrots | Pearl Onions & English Peas  
Cabernet Sauvignon Sauce

### **Greek Zucchini Fritters**

Lemon Orzo with Red Onions & Sun-Dried Tomatoes | Spring Onion & Cucumber Tzatziki

## *DESSERTS*

### **Duo of Sorbet**

Seasonal Sorbet | Fresh Fruit

### **Granny Smith Apple Parfait**

Cinnamon Spiced Apples | Almond & Oat Crumble | Candied Chili Bacon

### **Salted Caramel Cake**

Dark Chocolate Ganache | Raspberry Sauce

### **Odyssey Signature Warm Butter Cake**

Vanilla Bean Ice Cream | Blackberry Sauce