

ODYSSEY CHICAGO DINNER MENUS

FIRST COURSE

Lobster Bisque- Sweet Maine Lobster | Light Brandy Cream | Lobster-Crusted Crouton

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

10oz Filet Mignon (Upsell)

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

Odyssey Sunday Dinner

First Course

Mixed Greens Salad

Arugula | Romaine | Goat Cheese | Watermelon | Sugared Pecans | Balsamic Vinaigrette

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 Napolean Spinach & Tomato Crisps | Curry Vegetable Ragoût | White Bean Purée

Desserts

Mini Pastry Cups | Cakes | Pastries | Seasonal Fruit

V – Vegetarian