

# ODYSSEY WASHINGTON LUNCH MENU

Our Executive Chef and galley staffs prepare a distinctive menu of appetizers, entrees and desserts on board daily, complemented perfectly by our comprehensive wine list. A waiter will take your individual appetizer, entree and dessert menu choices after your party is seated. You may request that your lunch be served immediately or that your meal be served at a more leisurely pace.

## *FIRST COURSE*

**Lobster Bisque**-Sweet Maine Lobster | Light Brandy Cream | Lobster-crusting Crouton

**Mixed Greens Salad**<sup>v</sup>: Arugula | Romaine | Goat Cheese | Watermelon | Sugared Pecans | Balsamic Vinaigrette

**Baked Fromage**<sup>v</sup>: 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**<sup>v</sup>: Spinach & Tomato Crisps | Curry Vegetable Ragout | White Bean Puree

## *DESSERTS*

**Odyssey Bread Pudding**: Chocolate Chips | Maker's Mark<sup>®</sup> Salted Caramel Sauce | Vanilla Bean Ice Cream

**Chocolate Cake**: Chocolate Mousse | Dark Chocolate Ganache

**Berry Galette**: Puff Pastry | Fresh Berries | Grand Marnier<sup>®</sup> Bavarian Cream

**Sorbet**: Mango | Raspberry | Lime

*\*Menu subject to change. Please inform your server if anyone in your party has a food allergy.*