

## Lunch Menu

### FIRST COURSE

#### Classic Caesar

Crisp Romaine Hearts tossed with hand cut Croutons and shaved Parmesan Reggiano in a traditional Caesar Dressing

#### Lobster Bisque

Lobster simmered in sweet cream Butter and blended with Sherry and Crème Fraiche, served with an herbed Crouton

#### Caramelized Duck en Crouete

Duck Confit, Forest Mushrooms, Sage and Monterey Jack Cheese baked in a Puff Pastry, served over Spaghetti Squash with Dried Cherries, Candied Pecans and a drizzle of Marsala Wine Demi-Glace

### MAIN COURSE

#### Maple-Glazed Chipotle Chicken

Pan-roasted smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream

#### Sesame-Grilled Salmon Fillet

Fillet of grilled Salmon, roasted with Sesame, Soy and fresh Ginger, served atop Jasmine Rice and a salad of Romaine in a light Rice Wine Vinaigrette

#### Seafood Ravioli Gratinée

Jumbo Ravioli filled with imported Italian Cheeses, topped with Gulf Shrimp, Bay Scallops and a rustic Pomodoro Sauce

#### Roasted Vegetable Napoleon

Ragoût of Tomato, Zucchini, Eggplant and Summer Squash, layered with a White Bean Purée between crispy Lavash, served with a fresh Basil Marinara

### DESSERT

#### New York Style Cheesecake

Traditional rich Cheesecake atop a seasonal Glaze

#### Odyssey's Signature Decadent Chocolate Truffle Torte

Rich two-layer moist Cake filled with a delicate Chocolate Mousse fully enrobed in a smooth Dark Chocolate Ganache

#### Bread Pudding

Baked with dried Currants, Cranberries and Coconut, served warm with Vanilla Bean Ice Cream sprinkled with Toasted Coconut

#### Peach and Blueberry Crisp

Peach Crisp served warm with Vanilla Bean Ice Cream and a light Blueberry Purée