

Washington DC Odyssey Dinner Menu

APPETIZERS

WEDGE SALAD

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

LOBSTER SOUP

Brioche Croutons | Chives

SMOKED MOULARD DUCK BREAST

Cranberry, Cherry & Caramalised 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 FILLET

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