2013 CHICAGO ODYSSEY DINNER CRUISE MENU

CHEF'S TASTING

- Cauliflower Puree, Tapenade, Crudite Snap Vegetables paired with a Champagne Cocktail

FIRST COURSE PAIRING

- Baby Beets Salad; Seafood Melange

MAINS

Served with a local market Vegetable bundle and Cheddar Mashed Potato accompaniments

- Bone-In Chicken Pan roasted in Natural Juices with Garlic, Herbs and Citrus
- Salmon Atlantic Fillet Char Grilled with Lemon- Dill Aioli
- Beef Short Ribs Topped with Horseradish crust and Demi-glace
- Linguine & Shellfish Shrimp, Scallop and Mussels with Tomato Saffron Broth
- Vegetable Tower Crostini layers with Ragout of Asparagus, Peppers & Squash and White Bean Puree

SURF OR TURF (+$19.00*)

Served with a local market Vegetable bundle and Cheddar Mashed Potato accompaniments

- Filet Mignon Char Grilled 10oz. Filet
- 14-oz Maine Lobster Tail Roasted with Blue Crab Crust and sweet Cream Butter

SWEETS TABLE

- Petite Pastry Cups, Dark Chocolate Fondue with Accoutrements and Fresh Fruit

*Menu subject to change