Odyssey
Restaurant • Lounge • Special Events

3RD ANNUAL SRC RESTAURANT MONTH | 2017

dine L.A.
FRI JAN 13 - FRI JAN 27
2017

Dinner Menu

January 13th - February 8th
Monday-Thursday 4pm-10pm | Friday & Saturday 4pm-11pm | Sunday 4pm-10pm

FIRST COURSE

A choice of one

Odyssey Estate Salad Mixed greens, roasted kabocha squash, toasted pumpkin seeds, pumpkin oil and pomegranates seeds
Votre Sante Pinot Noir, Sonoma

Odyssey Estate Chicken Soup Tuscan kale, onion, carrots, garbanzo beans, roasted chicken breast, chorizo, tomato, rosemary, chicken broth
St. Francis Merlot, Sonoma

Baby Beet Roasted red and yellow baby beets, frisee, radicchio, romaine lettuce, baby arugula, goat cheese, candied walnuts, orange segments, orange thyme vinaigrette
Gerard Bertrand Rose', Languedoc France

Mango Habanero Shrimp Jumbo shrimp, mango habanero sauce, bleu cheese dressing, cilantro, celery
Conundrum White Blend, California

SECOND COURSE

A choice of one

Cedar Plank Salmon Sweet soy glaze, seasonal vegetables, spicy cabbage salad
Sonoma Cutrer, Chardonnay, Russian River

Herb Roasted Prime Rib Mashed potatoes, creamy horseradish queen cut
Avalon Cabernet Sauvignon, Napa

Jidori Chicken Breast 10 oz Organic airline breast, pan roasted, free range, caramelized onions, au gratin potatoes, seasonal vegetables, chicken jus
La Crema Chardonnay, Monterey

Polynesian Shrimp Herb grilled marinated shrimp, lemon grass coconut scented jasmine rice, bananas, grilled maui onions, sweet curry sauce
Oyster Bay Sauvignon Blanc, Marlborough New Zealand

SUPPLEMENTAL ENTRÉE

Center Cut Filet Mignon 8 oz Fingerling potatoes, local market vegetables +5
Justin Cabernet Sauvignon, Paso Robles

THIRD COURSE

A choice of one

Apple Tart Tatin Warm apple tart, caramel sauce and vanilla bean ice cream

Crème Brûlée Rich custard with a thin layer of caramelized sugar and fresh berries

Flourless Chocolate Cake Chantilly cream and brandied black cherries

Sparkling Wine

$39 PER PERSON
WINE PAIRING | $10 PER PERSON
not including tax and gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Limited time only. Not offered during brunch or for special events. Management reserves all rights. Valid from January 13th - February 8th. Cannot be combined with any other offers.

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