



BLUE DUCK
TAVERN

2022 THANKSGIVING

CHOICE OF APPETIZER

ROASTED KURI SQUASH SOUP
SPICED PEPITA PESTO
CHESTNUTS CRÈME FRAICHE

JUMBO LUMP CRAB CAKE
CRESS, GREEN GODDESS REMOULADE

KALE AND CHARRED BRUSSELS SPROUT SALAD
BLACK WALNUTS, APPLES, FELSA YEHR
CIDER VINAIGRETTE

OYSTERS ON THE HALF SHELL
ANDREW'S SCOTCH SEAWEED MIGNONETTE

DUCK PATE EN CROUTE
PISTACHIO, PEAR BUTTER, PICKLED VEGETABLES

CHOICE OF MAIN COURSE

CIDER-BRINED TURKEY
SLOW-COOKED BREAST, BRAISED LEG
FOCACCIA-CHESTNUT STUFFING
GRAVY, CRANBERRY- FIG RELISH

SLOW-ROASTED PRIME RIB
HORSERADISH CREAM
BARBOUSVILLE CABERNET REDUCTION

PAN-SEARED HALIBUT
LOBSTER BRANDADE, CELERY, TROUT ROE
SAUCE AMÉRICAIN

CAROLINA RICE, MUSHROOMS
TRUFFLES, ROASTED SQUASH

CHOICE OF DESSERT

PUMPKIN CHEESECAKE
MAPLE WHIPPED GANACHE
PEPITA-PUFFED GRAIN CRUNCH

APPLE CRANBERRY PIE
BROWN SUGAR-OAT STREUSEL
SEA SALT HONEY ICE CREAM

SIDES TO SHARE

BUTTER-WHIPPED POTATO

GREEN BEAN & MUSHROOM CASSEROLE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
ALCOHOLIC BEVERAGES SOLD AFTER 10AM

\$145 PER PERSON, \$55 CHILDREN UNDER 12 YEARS, 20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES