



BLUE DUCK  
TAVERN

HAPPY THANKSGIVING

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*CHOICE OF MAIN COURSE*

*CHOICE OF APPETIZER*

ROASTED PUMPKIN SOUP  
SPICED PEPITAS, DELICATA SQUASH  
TOPS PISTOU

WOOD OVEN-ROASTED BONE MARROW  
PERSILLADE BUTTER, GARLIC-PARSLEY CRUST

BABY KALE &  
SHAVED BRUSSELS SPROUT SALAD  
APPLES, TOASTED BLACK WALNUT  
CREAMY CIDER DRESSING

OYSTERS ON THE HALF SHELL  
HOUSE MADE VINEGAR, SHALLOT

CHARCUTERIE BOARD  
PICKLED VEGETABLES, GRAIN MUSTARD

JUMBO LUMP CRAB CAKES  
CRESS, LEMON-CAPER REMOULADE

PAN-SEARED STEELHEAD TROUT  
CHARRED KURI, BLACK TRUMPET, SWISS CHARD  
BACON LARDON, VERJUS

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

SLOW-ROASTED PRIME RIB  
HORSERADISH CREAM, DEMI-GLACE

SMOKED DELICATA SQUASH RISOTTO  
TRUFFLES, FARMER'S CHEESE  
PARMIGIANO-REGGIANO

*SIDES TO SHARE*

BUTTER-WHIPED POTATO

TOMAS GREEN BEAN & MUSHROOMS CASSEROLE

SWEET POTATO GRATIN

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*A TASTE OF THANKSGIVING FOR DESSERT*

BLUE DUCK TAVERN APPLE PIE  
PUMPKIN PIE TART  
GINGER-CRANBERRY CHOUX AU CRAQUELIN  
BITTERSWEET CHOCOLATE & COFFEE SAO TOMÉ

*\$110 PER PERSON, PLUS TAX AND GRATUITY (\$55 CHILDREN UNDER 12 YEARS)*