



BLUE DUCK

TAVERN

2026 THANKSGIVING

STARTERS

CHARCUTERIE & CHEESE COUNTER

A REFINED SELECTION OF CHARCUTERIE,
HOUSE MADE PATÉS AND ARTISANAL CHEESES

SUNCHOKES VELOUTÉ

FOIE PARFAIT, COFFEE, CHESTNUT FROTH

RAW BAR*

FRESHLY SHUCKED OYSTERS, TUNA AND
KANPACHI CRUDO, CURED SALMON, AND CAVIAR

MARKET SALAD SELECTION

HAND PICKED SALADS, CONDIMENTS, SPREADS
AND DIPS PRESENTED FROM OUR OPEN KITCHEN

CHOICE OF MAIN COURSE

FREE RANGE TURKEY

LIGHTLY SMOKED BREAST, BRAISED LEG
CIABATTA-GIBLET STUFFING, GRAVY,
CRANBERRY & FIG RELISH
GREEN CIRCLE, NEW YORK

SLOW-ROASTED PRIME RIB*

HORSERADISH CREAM
UNCLE NEAREST WHISKEY & PEPPERCORN SAUCE
CREEKSTONE, KANSAS

POTATO CRUSTED HALIBUT

CARAMELIZED CHICORY, APPLES
LOBSTER CHORIZO EMULSION, LOVAGE

RED FIFE CAMPANELLE

HEN OF THE WOODS, CHARRED BRUSSELS,
HUBBARD CITRUS REDUCTION, SMOKEY BLUE

CHOICE OF DESSERT

ENJOY OUR DESSERT DISPLAY
IN OUR PASTRY KITCHEN

BLUE DUCK TAVERN WOULD LIKE TO RECOGNIZE
THE PURVEYORS AND ARTISANS WHO ENRICH
OUR MENU WITH THEIR FRESH INGREDIENTS

SIDES SERVED WITH ENTREES

BUTTER-WHIPED 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 10 AM.*

\$185 PER PERSON, \$85 CHILDREN UNDER 12 YEARS, 20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES