



B L U E D U C K
T A V E R N

2025 THANKSGIVING

CHOICE OF MAIN COURSE

CIDER-BRINED TURKEY

LIGHTLY SMOKED BREAD, BRAISED LEG
FOCACCIA-CHESTNUT STUFFING
GRAVY, CRANBERRY- ORANGE RELISH
GREEN CIRCLE, NY

SLOW-ROASTED PRIME RIB

HORSERADISH CREAM
UNCLE NEAREST WHISKEY & PEPPERCORN SAUCE*
CREEKSTONE, KS

SEARED SCALLOPS

CELERIAC PUREE, ENDIVES, APPLES, CHORIZO
GEORGE BANKS, MA

HOUSE MADE GARGANELLI

FORAGER MUSHROOMS, KALE, KURI SQUASH,
RICOTTA (V)
BURGUNDY TRUFFLES
ANSON MILLS, SC

SIDES SERVED WITH ENTREES

BUTTER-WHIPPED POTATO (V)

GREEN BEAN & MUSHROOM CASSEROLE (V)

STARTERS

MARKET MUSHROOM SOUP
ROASTED CHESTNUTS, TRUFFLES

ENJOY CHARCUTERIE & CHEESES,
APPETIZERS, DUCK PATE EN CROUTE
AND SALADS DISPLAYED IN OUR
OPEN KITCHEN

*FRESH SHELLFISH INCLUDING SHRIMP
OYSTERS, CRUDO, CRAB SALAD

CHOICE OF DESSERT

*ENJOY OUR DESSERT DISPLAY IN THE PASTRY
KITCHEN*

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

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

\$175 PER PERSON, \$99 CHILDREN UNDER 12 YEARS, 20% SERVICE CHARGE WILL BE ADDED TO ALL TABLES