



BLUEDUCK

TAVERN

HAPPY THANKSGIVING

CHOICE OF APPETIZER

ROASTED PUMPKIN SOUP
CRÈME FRAICHE, SPICED PEPITA PESTO

JUMBO LUMP CRAB CAKE
CRESS, LEMON-CAPER REMOULADE

ROASTED BRUSSELS SPROUT SALAD
POACHED CRANBERRIES, BLACK WALNUTS
KALE, CITRUS VINAIGRETTE

OYSTERS ON THE HALF SHELL
BUTTERNUT VINEGAR, SHALLOT
CRACKED PEPPER

CHARCUTERIE BOARD
PICKLED VEGETABLES, GRAIN MUSTARD

CHOICE OF MAIN COURSE

WOOD OVEN ROASTED DUCK BREAST
CRISPY LEG, PEARS-CRANBERRY MOSTARDA,
MANDARIN DUCK JUS

PAN-SEARED HALIBUT
CELERIAC, BROWN BUTTER
BRAISED ALMONDS, APPLES, CHAPMANS

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

SLOW-ROASTED PRIME RIB
HORSERADISH CREAM, DEMI-GLACE

MUSHROOM RISOTTO
TRUFFLES, ROASTED KURI SQUASH,
FARMER'S CHEESE
PARMIGIANO-REGGIANO

A TASTE OF THANKSGIVING FOR DESSERT

PUMPKIN CHEESECAKE
MAPLE-WHIPPED GANACHE

GINGER CRANBERRY CHOUX AU
CRAQUELIN
GINGER CREAM, CRANBERRY-ORANGE JAM
SPECULOOS CRUNCH

CHOCOLATE PECAN TART

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

\$125 PER PERSON, PLUS TAX AND GRATUITY (\$55 CHILDREN UNDER 12 YEARS)