

HAPPY THANKSGIVING!



THANKSGIVING DAY MENU

November 23, 2017 12:00 - 8:00pm



First

Savory Pumpkin Bisque, Toasted Pepitas,
Woodford Crème Fraiche

Carolina Blue Crab Quiche, Micro Greens, Grapes, Chive Oil

Bison Tenderloin Carpaccio - Thinly Sliced Raw Tenderloin,
Smoked Maldon Sea Salt, Cracked Pepper, Capers, Berry,
Lemon Zest, Truffle Oil

Second

Mixture of Field Greens, Dried Cranberries, Blackberries,
Strawberries, Sugar Crusted Pecans, Goat Cheese Crumbles,
Bitter Molasses Vinaigrette

\$55.00 Per Adult

\$25.00 (Children ages 4 - 12)

Taxes and gratuity additional

1461 Duck Road, Duck, NC 27949

Phone 888.714.3625

Third

Slow Roasted Rockingham County Free Range Turkey
Breast Rouladen Filled with Country Cornbread Stuffing,
Sautéed Hericort Vert with Wine Poached Red Onions,
Rustic Mashed Red Skin Potatoes,
Fresh Cranberry-Orange Relish, Pan Jus

Seared Local Scallops, Saffron Butter,
Anson Mills Speckled Grits With Rendered Pancetta,
Smoked Tomato Jam, Grilled Asparagus

Sausalito Tenderloin of Beef, Filling of Roasted Garlic,
Sundried Tomatoes, Olives, Fresh Basil, Chianti Demi,
Roasted Tri-Colored Fingerling Potatoes, Sautéed Sugar
Snap Peas

Baby Portabella Towers Layered with Fresh Mozzarella,
Roasted Seasonal Vegetables, Spinach Leaves, Aged
Balsamic Drizzle- Vegan Italian Sausage, Herbed Polenta,
Hand Carved Baby Carrots

Desert

Flourless Chocolate Torte With Seasonal Berry Compote

Bourbon-Pecan Cheesecake With Scorched
Caramel Drizzle

Whipped Pumpkin Mousse, Shattered Toffee,
White Chocolate Sauce