

HAPPY THANKSGIVING!



THANKSGIVING DAY MENU

November 22, 2018 12:00 - 8:00 pm

First

Butternut Squash Bisque, Toasted Sage, Lentils,
Crispy Shitake Mushrooms

Carolina Blue Crab Baked Brie En Croute,
Micro Greens, Grapes, Chive Oil,
Toasted French Baguette

Braised Beef Short Rib with Gnocchi, Melted Leeks,
Merlot Redux

Second

Mixture of Field Greens, Dried Cranberries,
Dried Blueberries, Sugar Crusted Pecans, Goat Cheese
Crumbles and Apple Butter- Balsamic Vinaigrette

\$55.00 Per Adult

\$25.00 Children ages 4 - 12

Taxes and gratuity additional

Children's menu available

Room service menu not available after 11:30 AM

1461 Duck Road, Duck, NC 27949
Phone 888.714.3625

Third (choice of one)

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

Seared Sea Scallops, Saffron Butter, Colonial Corn
Pudding with Rendered Pancetta, Oven Roasted Roma
Tomatoes, Grilled Asparagus

Center-Cut Filet of Certified Angus Beef, Smoked
Oysters, Roasted Garlic Demi-Glace, Carolina Sweet
Yam and Parmesan Puree', Grilled Italian Peppers

Artichoke- Quinoa in Phyllo, with Fall Root Vegetables,
Housemade Pesto, Capellini Pasta and
Hand Carved Baby Carrots

Desert (choice of one)

Flourless Chocolate Torte With Seasonal Berry Compote

Warm Rustic Apple Brown Sugar Tartlet,
Salted Caramel Ice Cream

Pumpkin Spiced Crème Brulee, Hand Whipped Cream,
Shaved White Chocolate, Toasted Pumpkin Seeds