



Happy Thanksgiving

THURSDAY, NOVEMBER 26, 2020
AT THE DUCK

\$39.95 per guest (plus tax & gratuity)

FOR THE TABLE

HOUSE-MADE CONDIMENT TRAY

BAKERY BASKET

cranberry-walnut bread, corn bread, dinner rolls served with house whipped butter and cranberry-orange marmalade

ADD ON AN APPETIZER

PORK BELLY \$12.95 • **CRAB AND COD CAKE** \$13.95

LOCAL ARTISANAL CHEESE PLATE \$14.95 • **PUMPKIN FRITTERS** \$9.95

HOT MULLED CIDER \$2.50

STARTERS *(choice of one)*

HARVEST BISQUE

butternut, apple, sweet potato

ARUGULA & BRUSSELS SALAD

pecans, raisins, apple, goat cheese, honey-roasted garlic dressing

ENTRÉES *(choice of one)*

ROAST TURKEY & STUFFING

turkey gravy, cranberry sauce, mashed potatoes, butternut squash

KING CUT 16OZ. PRIME RIB

au jus, horseradish mashed potatoes, bacon-wilted kale

HAZELNUT CRUSTED SALMON

cranberry risotto

PUMPKIN SAGE RAVIOLI

roasted pumpkin, spiced pepitas, kale, raisins, maple cream, fried sage garnish

Additional side dishes of green bean casserole, butternut squash, creamed spinach, whipped yukon gold potato, and classic herb stuffing are available upon request.

*Before placing your order, please inform your server of any food allergies in your party.
Consuming raw, cooked-to-order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.*

(508) 347-2321 | theducksturbridge.com | avellinorestaurant.com |   [theducksturbridge](https://www.facebook.com/theducksturbridge) | [avellinosturbridge](https://www.instagram.com/avellinosturbridge)



A TABLE 3 RESTAURANT GROUP PROPERTY

table3restaurantgroup.com



DESSERTS *(choice of one)*

CARAMEL APPLE TART cranberry-walnut chocolate chip ice cream

BOURBON PECAN PIE vanilla bean ice cream

BROWN BUTTER PUMPKIN PIE fresh whipped cream

FLOURLESS CHOCOLATE TORTE fresh whipped cream

WHISKEY BREAD PUDDING caramel sauce, fresh whipped cream

SEASONAL SORBET fresh berries

FROM THE BAR

PEAR MARTINI absolut pear, pear liquor, pineapple juice, ginger liquor

PUMPKINTINI fulton harvest cream liquor, pumpkin liquor, kahlua, spiced rum

CRAN-APPLE CLASSIC MANHATTAN crown apple, splash of cranberry vodka

AUTUMN RITA tequila, lime, pumpkin liquor, splash of cider

DUCK AND STORMY amaro, all spice dram, brandy, ginger beer

WHISTLE FIG bourbon, black fig vodka, amaro, ginger liquor

HOT BAR

Pumpkin Baileys Coffee

Italian Coffee

Irish Coffee

Spanish Coffee

THANKSGIVING AFTER DINNER DRINKS

Single Malt Scotch

Oban 14yrs

Balvenie 12 & 17yrs

Macallan 12yrs

Glenlivet 12yrs

Glenfiddich 12yrs

Port

Burmester Tawny

Burmester Ruby

Cognac & Cordials

Courvoisier

Remy Martin

B&B

Hennessey