



# Happy Thanksgiving

**THURSDAY, NOVEMBER 22, 2018**  
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

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## ADD ON AN APPETIZER

**JUMBO SHRIMP COCKTAIL** (3) \$12.95 • **CRAB CAKES** \$9.95  
**LOCAL ARTISANAL CHEESE PLATE** \$14.95 • **STUFFED MUSHROOMS** \$10.95  
**HOT MULLED CIDER** \$1.95

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## STARTERS *(choice of one)*

### BUTTERNUT SQUASH BISQUE

cinnamon crème fraîche, toasted pumpkin seeds

### HARVEST SALAD

shaved brussels sprouts and arugula with fresh apple, dried cranberries, pecans, ricotta salata and maple cider vinaigrette

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## ENTREES *(choice of one)*

### ROAST TURKEY & STUFFING

turkey gravy, cranberry sauce, mashed potatoes, autumn spiced butternut squash

### KING CUT 16OZ. PRIME RIB

au jus, horseradish mashed potatoes, green bean casserole

### MAPLE MUSTARD GLAZED SALMON

autumn spiced butternut squash, green bean casserole

### BUTTERNUT SQUASH RAVIOLI

roasted root vegetables, brown butter and sage cream sauce, topped with ricotta salata

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*Additional side dishes of green bean casserole, autumn spiced butternut squash, mashed potatoes, and baby candied carrots are available upon request.*

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

avellinorestaurant.com | theducksturbridge.com | Phone: (508) 347-2321



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## 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

**TRIPLE-LAYER CHOCOLATE TRUFFLE CAKE** fresh whipped cream

**WHISKEY BREAD PUDDING** caramel sauce, fresh whipped cream

**SEASONAL SORBET** fresh berries

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## FROM THE BAR

### THANKSGIVING SPECIALTY COCKTAILS \$9.95

**PEAR MARTINI** absolut pear, pear brandy, pineapple juice, and triple sec

**PUMPKINTINI** fulton harvest cream liquor, pumpkin liquor, vanilla rum, godiva chocolate, and chocolate bitters

**BIG APPLE CLASSIC MANHATTAN** with crown apple

**HONEY BADGER** honey whiskey, apple cider, and sour mix

**MAPLE WHISKEY OLD FASHION** ye old fashioned whiskey, maple syrup, bitters

**STONEWALL MULE** dark rum, ginger beer and a splash of pimento dram

**WHISTLE FIG** bourbon, black fig vodka, Montenegro, ginger liquor

### THANKSGIVING AFTER DINNER DRINKS

Single Malt Scotch	Port	Cognac & Cordials	Hot Bar
Oban 14yrs	Burmester Tawny	Courvoisier	Pumpkin Baileys Coffee
Balvenie 12 & 17yrs	Burmester Ruby	Remy Martin	Italian Coffee
Macallan 12yrs		B&B	Irish Coffee
Glenlivet 12yrs		Hennessey	Spanish Coffee
Glenfiddich 12yrs			

### BOTTLED BEER

Guinness, Sam Adams, Sam Light, Heineken, Amstel Light, Stella Artois, Stella Cidre, Downeast Cider, Blue Moon, Michelob Ultra, Coors Light, Bud, Bud Light, Estrella Daura Gluten Free Beer, O'douls Green,

### DRAUGHT

Ask your server for our current selection

### WINE

Ask your server for our current selection