

OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk

Open for Casual Dining 7 Days a Week

Thanksgiving 2011

Open 3pm - 9pm Thanksgiving Day

Offering a Four Course Celebratory Menu for \$50 per person

Children under twelve offered a limited 3 course menu for \$15

Please call 261-2546 for inquiries and reservations

New England Mussels

Steeped in White Wine & Mirepoix Vegetables + Grilled, Smoked Pork Belly

Veal & Foie Gras Meatloaf

Pickled Mustard Seeds, Pommes Frites + Frisee Greens

NC Shrimp

Chef's Preparation to be decided ...

Fried Semi-Boneless Quail

Cornbread Stuffing, Apple Preserves + Roquefort Cheese

OB Caesar Salad

Crisp Romaine, Croutons, Lemon-White Anchovy Vinaigrette + Pecorino Cheese

Bistro Turkey & Egg Salad

mixed Greens, Roast Turkey Leg, hard boiled Egg, red Onion,
creamy Buttermilk Dressing + Goat Cheese

Creamy Oyster Chowder

Potatoes, Winter Vegetables, House cured Pancetta Bacon, Cream + Parsley & Lemon Zest

Fall Spiced Butternut-Parsnip Soup

Port soaked Cherries + Sliced, Roasted Duck

Seared Scottish Farm Raised Salmon

House made Ricotta & Smoked Salmon Ravioli + Whole Grain Salad of
Shrimp, fresh Herbs, Citrus + Olive Oil

Hickory Smoked & Braised Berkshire Pork Shank

Roast Beet, Candied Pecan & Goat Cheese Strudel, braised Kale + toasted
Caraway Seed & Orange Supremes

Pan Seared Jumbo Flounder Fillet

Domestic Wild Rice, Lobster Claw Meat, Wilted Swiss Chard + Roast Sweet Potato Cream

Crispy Panko Crusted Free Range NC Turkey

Mashed, spiced Sweet Potatoes, roast Fall Vegetables, Caramelized Onions, rich
herbed Poultry Reduction + Cranberry Relish

Grilled Harris Ranch New York Strip

Gorgonzola & Bacon Bread Pudding, Port Demi-Glace + Broccoli & caramelized Onions

Orange-Olive Oil Cake *with* Cranberry Jam

Apple Crisp *with* Maple/Pecan Ice Cream

Dark Chocolate Mousse Cake *with* Graham Cracker Crust & toasted Marshmallow Anglaise

Pumpkin Cheesecake *with* Mixed Berry Compote