THE WHISTLING DUCK

A SOUTHERN AMERICAN TAVERN

New Year's Eve

Ring in the New Year with Us!

Four-Course Dinner
Champagne (one glass per guest)
Live Music

Thursday, December 31, 2026

4-10 PM | $55 per person

The Whistling Duck
Restaurant Patio

Reserve Your Table!

352.861.9720
WhistlingDuckOcala.com
@whistlingduckocala

Menu

FIRST COURSE

Soup

Black-Eyed Pea & Collard - GF

Lobster Bisque - GF

SECOND COURSE

Napa Wedge Salad - GF

Napa cabbage, oven-dried tomato, shallot, Cheshire bacon, Asher blue cheese, buttermilk dressing, chives

THIRD COURSE

Choice of

Ft. McCoy Tenderloin - GF

potato purée, charred root vegetables, Béarnaise

Pork Ribeye

butternut squash, bourbon mustard, Brussels sprouts

Joyce Farms Chicken Breast - GF

collards, Southern cheese, hot potlikker chicken jus

Trout

charred green beans, dirty rice, she-crab gravy

Roasted Vegetables - V/GF

Marsh Hen Mills farro, ricotta, herbs

DESSERT COURSE

Choice of

Dark Chocolate Champagne Mousse - GF

chantilly, cocoa nibs, raspberry

Strawberry Champagne Granita - GF

elderflower, mint

#16753 - 9/11/2026