



**B L U E D U C K**  
**T A V E R N**

*VALENTINE'S DAY 2026*

*125 PER PERSON*

*PLEASE SELECT ONE FOR EACH COURSE*

**FIRST COURSE**

**CURED FLUKE**

VERJUS, CANDIED KUMQUATS,  
MUSTARD SEED, TROUT ROE

**HARVEST GREENS**

WINTER FIELD GREENS, APPLE, RADISH,  
VIDALIA, BAY BLUE, SEEDS,  
CRANBERRY CINNAMON VINAIGRETTE

**OYSTERS (RAW OR BROILED)**

SEAWEED MIGNONETTE

**JUMBO LUMP CRAB CAKE**

CRESS, FRISEE, RADISH,  
LEMON-CAPER REMOULADE

**SECOND COURSE**

**ROASTED SALMON, ASC**

LENTILS, SMOKED PORK, ENDIVES,  
MEURETTE

**HOUSE MADE GARGANELLI**

HOUSE CURED GUANCIALE, KALE,  
MARKET MUSHROOMS, RICOTTA

**SMOKED & ROASTED**

**DUCK BREAST**

CONFIT LEG, FRUIT MOSTARDA,  
DUCK BONE REDUCTION

**DRY-AGED BEEF TENDERLOIN**

HOUSE MADE WORCESTERSHIRE,  
WILD MUSHROOMS

**DESSERT**

**WARM APPLE PIE**

VANILLA ICE CREAM, CARAMEL

**GRAPEFRUIT POSSET**

CITRUS COMPOTE, JASMINE TEA TAPIOCA,  
ORANGE BLOSSOM MERINGUE

**BABA ST-GERMAIN**

ELDERFLOWER, ROASTED STRAWBERRY,  
RHUBARB, VANILLA CREAM

**VIRGINIA PEANUT**

**CHOCOLATE CAKE**

CANDIED PEANUT, ILLANKA CHOCOLATE  
MOUSSE, BROWN SUGAR ICE CREAM,  
SALTED CARAMEL

★Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
A service charge of 20% is applied to parties of five or more. This service charge is fully distributed to our service staff.