



**BLUEDUCK
TAVERN**

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.