



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

MERRY CHRISTMAS 2023

CHOICE OF APPETIZER

MUSHROOM SOUP
PARSNIPS PANNA COTTA
ROASTED CHESTNUTS AND TRUFFLES

JUMBO LUMP CRAB CAKE
CRESS, FRISEE, REMOULADE

SHAVED AND ROASTED BRUSSELS SPROUTS
BABY KALE SALAD
APPLES, SPICED WALNUTS, LINDA GOLD
APPLE CIDER DRESSING

OYSTERS ROCKEFELLER
CHAMPAGNE SABYON

DUCK PATE EN CROUTE
PEAR BUTTER, PICKLED VEGETABLES

CHOICE OF MAIN COURSE

ROASTED DUCK
SMOKED BREAST, CONFIT LEG
WINTER SQUASH, BRUSSEL SPROUTS
PEAR GASTRIQUE

SLOW-ROASTED PRIME RIB
HORSERADISH CREAM
BARBOURSVILLE CABERNET REDUCTION
ROASTED GARLIC*

POACHED HALIBUT
CELERY ROOT PUREE, APPLE,
BRAISED CABBAGE, LARDONS
RAZOR CLAM NAGE

EMMER HOUSE PASTA
MUSHROOMS, RICOTTA, BLACK TRUFFLES
ROASTED SQUASH

CHOICE OF DESSERT

MONT BLANC
CANDIED CHESTNUT CREAM, VANILLA
BEAN WHIPPED GANACHE, BLACKCURRANT,
MERINGUE (THIS IS NOT GLUTEN FREE)

BLACK FOREST CAKE
DARK CHOCOLATE CAKE, KIRSCH-SOUR
CHERRY JAM, WHITE CHOCOLATE MOUSSE

SIDES TO SHARE

POMME PUREE
CONFIT GARLIC

ROASTED FARM ROOT VEGETABLES
SHALLOTS, APPLE CIDER GLAZE, HONEY TOASTED OATS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
ALCOHOLIC BEVERAGES SOLD AFTER 10AM

\$165 PER PERSON, \$55 CHILDREN UNDER 12 YEARS, 20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES