



BLUEDUCK
TAVERN

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