

SUMMER TASTING MENU
FOUR COURSE TASTING EXPERIENCE 155 PER PERSON
VIRGINIA WINE PAIRING +95 PER PERSON

Honoring local ingredients, producers and farms that define the American table.

Virginia Wine Pairing

Snacks

Thibaut-Janisson
Extra Brut NV

First Course

Vermentino
Barboursville Vineyards 2021

Second Course

Hardscrabble Chardonnay
Linden Vineyards 2019

Third Course

Linden New World Blend
Claret 2019

Fourth Course

White Blend “Wabi Sabi”
Linden Vineyards 2020

Snacks

Hoecake
hot honey mustard, country ham

Haddock Fish Cake
cucumber yogurt, wood barrel aged habanero sauce

First Course

Oyster Pan Roast
brioche, sea cream, leeks, caviar, dill oil

Second Course

Trout
cornbread, hen of the woods, preserved lemon, hazelnut

Third Course

Smoked Duck Breast
seasonal preserve, duck jus, charred zucchini purée

Fourth Course

Compressed Peaches
pistachio crumble, apricot sorbet



BLUE DUCK
TAVERN

Our Tasting Menu is a shared dining experience designed for the entire table. Participation by all guests is required.

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