



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

**ANNIVERSARY TASTING MENU**

*HONORING 20 YEARS OF SUSTAINABLE SOURCING AND CRAFTED CUISINE*

*Classic Signature Dishes 160*

*Sommelier Wine Pairing 95*

Snacks

*daily inspiration*

Bread Service

*bone marrow & sour dough*

Crab Cake

*frisée, radish, cress, lemon caper remoulade*

Poached Halibut

*potato fondue, lovage, smoked trout roe*

Smoked Duck Breast

*peach mostarda, duck jus*

Apple Pie

*vanilla ice cream*

Our Anniversary 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 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.