



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

Trout

lemon preserve, cornbread, hazelnut, hen of the woods

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.