



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

2022 CHRISTMAS

CHOICE OF APPETIZER

ROASTED CHESTNUT SOUP
FOIE GRAS PANNA COTTA
LARDO, CHESTNUT SNOW

JUMBO LUMP CRAB CAKE
CRESS, GREEN GODDESS REMOULADE

CHARRED RADICCHIO SALAD
KALE, HOUSE MADE RICOTTA
HAZELNUT-CHARDONNAY VINAIGRETTE
SHAVED BLACK TRUFFLE

OYSTERS ON THE HALF SHELL
SCOTCH SEAWEED MIGNONETTE*

DUCK PATE EN CROUTE
PEAR BUTTER, PICKLED VEGETABLES

CHOICE OF MAIN COURSE

ROASTED CAPON
SLOW-COOKED BREAST, STUFFED LEG
BUTTER BRAISED CABBAGE
CIDER JUS

SLOW-ROASTED PRIME RIB
HORSERADISH & TOBIKO CREME
BARBOURSVILLE CABERNET REDUCTION
ROASTED GARLIC*

PAN-SEARED SCALLOPS
BURNT VANILLA & PARSNIP PUREE
APPLE, BLACK GARLIC
RAZOR CLAM NAGE

CAROLINA GOLD RICE
MUSHROOMS, BLACK TRUFFLES
ROASTED SQUASH, SEAWEED

CHOICE OF DESSERT

MONT BLANC-CANDIED CHESTNUT CREAM
VANILLA BEAN-WHIPPED GANACHE
BLACKCURRANT, MERINGUE

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

SIDES TO SHARE

POTATO GRATIN

CRISPY BRUSSELS SPROUTS
SHERRY-CIDER VINAIGRETTE, SHALLOT, PICKLED CHERRIES

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

\$155 PER PERSON, \$55 CHILDREN UNDER 12 YEARS, 20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES