



Dinner

Starter			Meat, Poultry & Fish			Grain & Vegetable		
Caviar Service Classic Accompaniments, Johnny Cakes			Dry-Aged Beef Tenderloin* House Made Worcestershire Wild Mushrooms	ROSEDA FARMS, MD	90	Carolina Gold Rice Porridge Market Mushrooms, Seaweed Onion Soubise	EARTH N EATS, PA	29
Estate White Sturgeon (28g)	TSAR NICOULAI, CA	165	Pasture-Raised Half Chicken Sweet Tea Jus	GREEN CIRCLE FARMS, PA	42	House Made Garganelli House Cured Guanciale, Kale Ricotta	ANSON MILLS, SC	29
Royal Osetra (30g)	MARSHALLBERG, NC	255				Collard Greens Bacon, Lager, Cider Vinegar	LANCASTER, PA	15
BDT Tsar Imperial Osetra	PARAMOUNT, NY	295	Duck, Smoked & Roasted Breast* Confit Leg, Fruit Mostarda Duck Bone Reduction	HUDSON VALLEY, NY	55	White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Seasonal Soup	MARKET AVAILABILITY	15				Potato Purée Confit Garlic	EARTH N EATS, PA	14
Oysters (Raw or Broiled)* Seaweed Mignonette	ISLAND CREEK, MA	36	Scallops Burnt Vanilla & Parsnip Andouille Marmalade Compressed Apple	NORTH ATLANTIC	62	Hand-Cut BDT Fries Sauce Toum	GPOD, ID	15
Cured Fluke* Verjus, Candied Kumquats Mustard Seed, Trout Roe	NORTH ATLANTIC	24	Jumbo Lump Crab Cakes Cress, Frisée, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	29/57	Brussels Sprouts Cashew Yogurt, Cider Reduction Benne Seeds	LANCASTER, PA	18
Charred Gem Lettuce Anchovy Dressing, Pistachio-Lemon Aioli Parmesan Garlic Crumb	EARTH N EATS, PA	19	Salmon Sweet Corn, Chanterelles Smoked Mussel Cream	FAROE ISLAND, DENMARK	55	Potato Salad Tiny Taters, Pickles, Celery Smoked Roe, Dill Celery Crème	PATH VALLEY, PA	18
Harvest Greens Winter Field Greens, Apple, Radish Vidalia, Bay Blue, Seeds Cranberry Cinnamon Vinaigrette	EARTH N EATS, PA	19				Wilted Spinach Garlic, Olive Oil	LANCASTER, PA	16
Soft-Poached Duck Egg Surryano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette	ANSON MILLS, SC	25	Wood-Fired Whole Fish Swordfish Mousseline Lemongrass Caviar Cream	MARKET AVAILABILITY	85	<i>Blue Duck Tavern</i> would like to recognize the purveyors and artisans who enrich our menu with their fresh ingredients		
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Rye Crumble	CREEKSTONE, KS	35	BDT Whole Duck Cured, Cold Smoked, Dry-Aged Spiced and Lacquered	HUDSON VALLEY, NY	175			
Charcuterie Board* Pickled Vegetables, House Mustard With Local Cheeses	SALUMERIA BIELLESE, NY	30	<i>(Limited availability)</i>			<i>Bread by Stéphane Grattier, Boulangerie Christophe, DC</i>		
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*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.