



WE AT THE BLUE DUCK TAVERN WOULD LIKE TO RECOGNIZE THE PURVEYORS AND ARTISANS WHO ENRICH  
OUR MENU WITH THEIR FRESH INGREDIENTS.

**DESSERTS 7**

- Apple Pie
- Warm Pineapple Huckleberry, Almond Cake Crumble
- Caramel Cheesecake, Roasted Pear, Cherry Sauce
- Pistachio Chocolate Custard, Lemon Crisp
- Baked to order Chocolate Cake, Flamed with Bourbon
- Fresh Exotic Fruit, Coconut Cream, Crispy Wafer

**HOME MADE ICE CREAMS AND SORBETS 7**

- Hand Cranked Seasonal Ice Cream
- Vanilla Ice Cream
- Cream Cheese Rum Raisin Ice Cream
- Peanut Butter Milk Chocolate Ice Cream
- Key Lime Pie Ice Cream
- Tangerine Pomegranate Sorbet

- Huckleberry Compote 3
- Pear Compote 3
- Bittersweet Chocolate Sauce 3
- Caramel Sauce 3

- Tin of Old Fashioned Sugar Cookies 7

**COFFEE AND ESPRESSO**

- Espresso 6
- Cappuccino 6
- Café au Lait 6
- Café Latte 6
- Hot Chocolate 6

**TEA**

- Flowery Earl Grey 6
- Blood Orange Green 6
- South of France Rooibos 6
- Midnight Jasmine Blossom 6
- Royal White Darjeeling 9
- Monkey Picked Golden Oolong 19
- 1982 Vintage Reserve Cave Aged Pu-Erh 20

**DESSERT WINES AND PORT**

- Muscat “Vin De Glaciere” Bonny Doon, California 2004 9
- Coppo Muscato D’Asti 11
- Coppo Brachetto D’Acqui 13
- Taylor Fladgate 2o yr Tawny 15
- Dolce Napa Valley, California 2002 21