



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

DESSERTS	9	COFFEE AND ESPRESSO	
Apple Pie		Espresso	5
Straight from the Oven Chocolate Cake, Maker's Mark Caramel		Americano	5
Pear, Blackberry and Almond Crumble, Creme Fraiche		Cappuccino	6
Pecan and Date Tart, Vanilla Bean Custard		Café Latte	6
Pumpkin, Cranberry, and Walnut Cake, "Blis" Cream		Hot Chocolate	6
Sweet Potato Pudding, Five Spice Marshmallow, Rum Raisins			
Brown Sugar Brioche, Winter Fruit Compote		TEA	
Tin of Old Fashioned Sugar Cookies	7	Lemongrass Wild Rose	8
		Emperor's Himalayan Lavender	8
HOMEMADE ICE CREAMS AND SORBETS	9	Flowery Earl Grey	8
Chocolate Cinnamon Ice Cream		White Darjeeling	12
Honey Vanilla Ice Cream		Jasmine Beauty Pearls	12
BDT Candy Cane Ice Cream		Emperor's Osmanthus Oolong	14
Peanut Butter Ice Cream		2003 Ancient Golden Leaf Pu-Erh	16
Pomegranate Sorbet		Emperor's Elixir Oolong	16
Pear Sorbet			
Chocolate Sauce	3		
Caramel Sauce	3		
Pineapple Confit	3		