



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

DESSERTS	8	COFFEE AND ESPRESSO	
Apple Pie		Espresso	6
Warm Flourless Chocolate Cake Flamed with Bourbon, Key Lime Cream and Graham Crisp		Cappuccino	6
Apricot Toffee Caramel Bread Pudding		Café Latte	6
Cherry Rhubarb Pie		Hot Chocolate	6
Hazelnut Amaretto Cheesecake, Cara Cara Orange Caramelized Sauce		Individual Pot of Illy Coffee	7
Fresh Pineapple and Strawberry, Farmer Yogurt Cream, Macadamia Crumble		TEA	
		Flowery Earl Grey	8
		Blood Orange Green	8
HOME MADE ICE CREAMS AND SORBETS	8	Fields of France Rooibos	8
Hand Cranked Seasonal Ice Cream		Moonlight Jasmine Blossom	8
Vanilla Ice Cream		White Darjeeling	11
Chocolate Oreo Crunch		Monkey Picked Golden Oolong	19
Mango		1982 Vintage Reserve Cave Aged Pu-Erh	20
Lemon Mascarpone		DESSERT WINES AND PORT	
Banana Sorbet		Muscat “Vin De Glaciere” Bonny Doon, California 2004	9
Bittersweet Chocolate Sauce	3	Coppo Muscato D’Asti	12
Caramel Sauce	3	Taylor Fladgate 2o yr Tawny	15
Tin of Old Fashioned Sugar Cookies	7	Dolce Napa Valley, California 2002	40

PLEASE ENJOY A SWEET TREAT AT HOME WITH BLUE DUCK TAVERN’S SIGNATURE COOKIES AVAILABLE FOR \$9.