



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
Pear Huckleberry Buckle		Americano	5
Coconut Lime Custard, Roasted Pineapple, Buttermilk Cake		Cappuccino	6
Chocolate Espresso Cheesecake, Draft Cider Jelly, Gingerbread Crisp		Café Latte	6
Banana Caramel Cream Pie, Passion Fruit Reduction		Hot Chocolate	6
Flourless Chocolate Chiboust Cake, Rice Crispies Treat, Chocolate Cream		TEA	
Fresh Seasonal Citrus Fruit, Sangria Jelly, Vanilla Mascarpone Cream, Almond Crumble		Black Canadian Maple	10
Tin of Old Fashioned Sugar Cookies	7	Bourbon Vanilla Chai	10
HOMEMADE ICE CREAMS AND SORBETS	9	Gingerbread Rooibos	10
Vanilla Ice Cream		Jasmine Beauty Pearls	12
Chocolate Pistachio Ice Cream		Emperor's Chocolate Elixir	14
Butter Pecan Ice Cream		Tianguanyin Competition Oolong	16
Blood Orange Ginger Ice Cream		White Dragon	25
Apple Sour Cream Ice Cream		1978 Vintage Reserve Cave Aged Pu-Erh	26
Key Lime Sorbet		DESSERT WINES AND PORT	
Chocolate Sauce	3	Riesling, "Vin De Glaciere", Washington 2007	9
Caramel Sauce	3	Muscato D'Asti, Coppo, Italy 2006	12
		Late Bottled Vintage, Dow's, Portugal 2004	14
		Tawny, Taylor Fladgate, Portugal 20 YR	22
		Rivesaltes, Vin Doux Naturel, France 1945	38
		Dolce, Napa Valley, California 2005	40

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