



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 Flambe		Americano	5
Nectarine, Blackberry and Almond Crumble, Creme Fraiche		Cappuccino	6
Key Lime Cheese Cake, Sour Cherries, Pecan Toffee		Café Latte	6
Peach, Blueberry, and Corn Meal Tart, Buttermilk Custard		Hot Chocolate	6
Olive Oil Cake with Pine Nuts, Apricots, and Rosemary			
Milk Chocolate and Banana S'Mores		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
Espresso Ice Cream		Emperor's Osmanthus Oolong	14
Strawberry Ice Cream		2003 Ancient Golden Leaf Pu-Erh	16
Cherry Blossom Sorbet		Emperor's Elixir Oolong	16
Peach Sorbet			
Chocolate Sauce	3		
Caramel Sauce	3		
Pineapple Confit	3		