

F O R t h e **L O V E** o f **D U C K**

Hors d'oeuvres

Passed Hors d'oeuvres 2:00 PM – 4:00 PM

*Smoked Housemade Duck Sausage Bouchées,
Melted Grain Mustard-Leek Center*

*Savory Duck “Ice Cream Cones”
Pecan Tuiles, Grand Mariner Flavored Foie Mousse*

*Mini Foie Gras “Reuben” Sandwiches
Rye Bread, Sauerkraut, Classic Dressing,
Emmentaler*

*Duck Confit Tarte Tatin Tartlets
Caramelized Strawberry-Rhubarb Top,
Cinnamon Mascarpone, Sweet Balsamic Onion Fondue,
Micro Greens, Pink Peppercorn Lavender Vinaigrette*

*Chilled Torchon of Foie Gras
Black Truffle Garni, Mache, Smoked Salt,
Crisp Brioche*

*Duckatori
Skewered Grilled Duck Breast, Fried Skin,
Teriyaki Paint, Lemon-Orange-Ponzu Dip,
Togarashi*

*Warm Duck Consommé “Shooter,”
Wonton, Asian Flavors*

Seared Artisan Foie Gras & Fried Banana Satay

*Peanut Glaze, Toasted Coconut Crust,
Pickled Cucumber, Basil-Cilantro-Mint,
Lime Honey Sambal Sauce*

\$85.00 per person
including passed Champagne

Dinner

6:30 PM

“Round the World in a Duck” Tasting Plate:

~ Chilled Duck “Oyster and Pearl” ~
~ Duck & Unagi Sushi, Sweet Eel Sauce ~
~ Duck Taco with “Foiecamole” ~
~ Warm Duck “Puff” ~

Demitasse O’ Love
Foie Gras Soup, Black Pepper Truffled Crouton

Mini Egg Beneduck
Foie Buttered English Muffin, Smokey Duck “Ham,”
Poached Quail Egg, Wilted Greens, Sauce Maltaise

Foie, Morels & Lobster
Seared Artisan Foie Gras Nuggets, Lobster Meat,
Morel Mushroom-Peeled Red Grape Ragout,
Tarragon Mustard Cream, Pinot Noir Reduction

Duck Carpaccio with Classical Garnishes
Spiced Rub, Cured Breast, Crisp Capers, Grated
Duck Egg, Balsamic Two-Way, Extra Virgin Olive Oil,
Micro Green-Baby Vegetable Salad

Ruby Grapefruit Ice

“Duck in a Nest”

*Sliced Duck Breast, Shredded Phyllo,
Lemon-Orange Blossom Water Syrup,
Crushed Pistachios, Pomegranate Sauce*

*Grilled Artisan Foie Gras,
Bittersweet Chocolate Fondue
Blini "Short Stack", Plump Cherries,
Spiced Nut Medley*

*Duck "Osso Bucco"
Bacon-Spinach-Sweetbread stuffed "shank,"
Porcini Flavored Polenta, Two Citrus Gremolata,
Madeira Veal Demi Glace*

*"Duckloaf"
What more to say? Classic Meatloaf with Duck,
Tomato-Mustard Glaze, Spring Vegetables*

Surprise Ducklaboration "Dessert Duo"

\$250.00 per person

Le Chocolat fini!