

# the duck & the peach

## spring

**beluga caviar** | 12 | yucca, whipped ricotta, scallion

**pumpnickel & butter** | 14 | migrash farms rouge de bordeaux grain, array of butter

**yellowtail crudo** | 20 | coconut vinaigrette, ginger, serrano chili

**duck liver paté** | 24 | pan de cristal bread, seasonal jam

**beef tartare** | 17 | roседа farms beef, horseradish, calabrian chile, potato chip

**butterhead lettuce** | 15 | banyuls vinaigrette, mimolette, tarragon, chervil, chive

**asparagus** | 19 | brown butter béarnaise, pickled ramps, hazelnuts

**brussels sprouts** | 19 | citrus honey, mint, chives

**english pea tortellini** | 22 | morel mushroom, ricotta, fennel, tarragon, pea shoots

**creamy potatoes** | 20 | yukon gold, goat butter, spring allium

**crab risotto** | 24 | meyer lemon, maryland blue crab, fennel

**rockfish** | 34 | grilled ramps, beurre blanc, thai basil oil

**secreto** | 34 | ibérico pork, fennel, mustard

## rotisserie

**lamb** | 35 | vadouvan, rapini, harissa chimichurri

**chicken** | 35 | 65 | amish chicken, potato, aji verde toum, cilantro

**duck** | 98 | j. jurgielewicz duck, watercress panzanella, citrus vinaigrette, scallion

## duck feast

our favorite way to spend the evening, with our signature duck and this season's bounty  
a three course menu built for two to enjoy | 180  
wine pairing | 55 per person

A 20% service charge is added to your bill to create equity and stability in our industry.

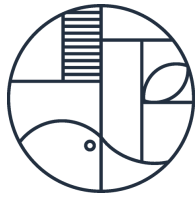
The entire service charge added to your bill is for our hourly team members and 100% is used for their compensation.

Should you wish to acknowledge the team for an exceptional experience, we have included an optional gratuity line.

Any gratuity left is distributed among all hourly team members in the dining room and kitchen, who also create your dining experience.

Enjoy and thank you for joining us.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*



the duck  
&  
the peach

### Allergy Menu

\*\* - can be removed

allium - **a**      shellfish - **sh**      gluten - **g**      egg - **e**      capsaicin - **c**  
finned fish - **f**      soy - **s**      dairy - **d**      tree nut - **n**      vegetarian - **veg**

### spring

**beluga caviar** | 12 | yucca, whipped ricotta, scallion **f, a\*\*, d (sheep)**

**pumpnickel & butter** | 14 | migrash farms rouge de bordeaux grain, array of butter **d (cow, goat, buffalo), g, a\*\*, veg**

**yellowtail crudo** | 20 | coconut vinaigrette, ginger, serrano chili **c\*\*, f, n**

**duck liver paté** | 24 | pan de cristal bread, seasonal jam **d (cow), e, g, a**

**beef tartare** | 17 | roседа farms beef, horseradish, calabrian chile, potato chip **c, a\*\***

**butterhead lettuce** | 15 | banyuls vinaigrette, mimolette, tarragon, chervil, chive **d\*\* (cow), a\*\*, veg**

**asparagus** | 19 | brown butter béarnaise, ramps, hazelnut **a, c, d (goat), e, n, veg**

**brussels sprouts** | 19 | citrus honey, mint, chives **a, veg**

**english pea tortellini** | 22 | morel mushroom, ricotta, fennel, tarragon, pea shoots **a, d (goat, sheep), e, g, veg**

**creamy potatoes** | 20 | yukon gold, goat butter, spring allium **a, d (goat), veg**

**crab risotto** | 24 | meyer lemon, maryland blue crab, fennel **a, d (cow, goat, sheep), sh**

**rockfish** | 34 | ramps, beurre blanc, thai basil oil **a, d (goat), f**

**secreto** | 34 | ibérico pork, fennel, mustard **d (buffalo), a, c**

### rotisserie

**lamb** | 35 | vadouvan, rapini, harissa chimichurri **a, c, d (sheep)**

**chicken** | 35 | 65 | amish chicken, potato, aji verde toum, cilantro **a, c, e**

**duck** | 98 | j. jurgielewicz duck, watercress panzanella, citrus vinaigrette, scallion **a, g\*\***

### duck feast

our favorite way to spend the evening, with our signature duck and this season's bounty  
a three course menu built for two to enjoy, including dessert | 180  
wine pairing | 55 per person

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