



# VALENTINES DAY



AT THE DUCK

## starts

**local oysters** 7

- half dozen | pink peppercorn mignonette

**seared ahi tuna** 8

- fried wonton | red pepper coulis

**crispy pork belly** 10

- sweet potato | house maple glaze

## maines

**grilled ribeye** 28

- pasta carbonara | roasted brussels sprouts |  
red wine deglaze

wine pairing: Carmenere - Casillero del Diablo | \$8

**oven roasted pork loin** 22

- toasted creamy orzo | broccoli medley

wine pairing: Cabernet Sauvignon - Josh Cellars | \$9

**pan seared swordfish** 26

- tomato & basil barley | celeriac puree |  
shaved fennel | alfafa sprouts

wine pairing: Chardonnay - Little Black Dress | \$8

## sweets

**black forest cake** 8

**strawberry trifle** 8

