

# **DUCK OFF!**

## **Menu**

Collaboration between “Hunter Angler Gardener Cook” Hank Shaw  
And Executive Chef Michael Tuohy

*Thursday, November 12*

### **First**

#### **Duck Charcuterie Plate**

*duck prosciutto / duck rilette / foie gras torchon / duck sausage stuffed in the neck*

### **Then**

#### **Local Farm Lettuces**

*warm confit / pickled french prunes / duck fat vinaigrette*

### **Next**

#### **House Made Tagliatelle**

*duck sugo*

### **Main**

#### **Duck Cassoulet**

*Rancho gordo beans / confit / sausage / pork belly*

### **After**

#### **Pear Tart**

*crust made with duck fat / crème fraiche*