



1809 Blueberry Week

FROM AUGUST 19 TO AUGUST 25



SOUS VIDE DUCK BREAST \$16

Tender sous vide duck breast cold appetizer served with crostini on an arugula salad, finished with blueberry vinaigrette, asparagus, candied walnuts, and whipped goat cheese.

BAKED BRIE \$15

Warm baked brie topped with a blueberry, thyme & honey compote, served with candied walnuts and naan bread bites.

BLUEBERRY RISOTTO \$32

Creamy blueberry risotto served with seared Atlantic salmon and fresh asparagus.

BLUEBERRY TIRAMISU \$10

Classic tiramisu with a fresh blueberry twist.

Cocktails

BLUEBERRY LEMON DROP MARTINI \$9

Vodka, house-made lemon vanilla syrup, and lemon juice, garnished with blueberries and sugar rim.

BLUEBERRY JAM GIN SPRITZ \$11

Gin, blueberry jam, lemon juice, and club soda, garnished with blueberries.

BLUEBERRY MULE \$13.50

Vodka, lime juice, ginger beer, and blueberries, garnished with blueberries and lime wheel.

Mocktails

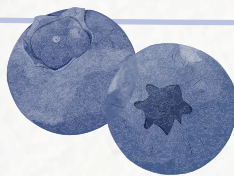
BLUEBERRY NO-JITO \$7.50

Blueberries, mint leaves, lime juice, simple syrup and club soda, garnished with blueberries and mint sprig.

BLUEBERRY LAVENDER LEMONADE \$6

Blueberries, lemonade, house-made blueberry lavender syrup, garnished with lime wheel.

Best Pairings



DUCK BREAST + BLUEBERRY JAM GIN SPRITZ

The botanical notes of gin, citrus, and bubbles cut through the richness of the duck while complementing the blueberry vinaigrette and goat cheese.

BLUEBERRY RISOTTO + BLUEBERRY MULE

Ginger beer and lime provide freshness that contrasts the creamy risotto and salmon, making each bite feel lighter.

BLUEBERRY TIRAMISU + BLUEBERRY LAVENDER LEMONADE

Floral lavender and citrus brighten the dessert without competing with it. It's a refreshing finish.

BAKED BRIE + BLUEBERRY LEMON DROP MARTINI

Bright lemon balances the creamy Brie, while the blueberries echo the compote. The acidity keeps the pairing from feeling too rich.

