

Duck, Duck, Goose Menu

Andy Husbands, Tremont 647

Oaxaca Seared Foie Gras with Chile, Chocolate and Almonds

Dante de Magistris, Dante

Gnocchi, Duck Neck Sugo Genovese, Oil Cured Olives and Pine Nuts

Evan Deluty, Stella

Sliced Duck Breast with Shallot Gastrique and Crispy Potato Cake

Jay Silva, Bambara

Hot Turkey Sliders with Foie Gras Stuffing

Cranberry and Goose Tartlets

Goose & Duck Hearts, Kidneys and Gizzards

Josh Buehler, KO Prime

Duck Confit Slider with Duck Breast 'Bacon' and Seasonal Relish

Marc Orfaly, Pigalle

Crispy Duck Confit with Potato Puree and Glazed Oranges

Michael Ginor, Hudson Valley Foie Gras

Touichon of Hudson Valley Foie Gras with Duck Prosciutto and Mostarda di Crimona

Will Gilson, Garden in the Cellar

Duck and Foie Sausage with Crispy Duck Tongues and Turnip Sauerkraut