



# Black Duck

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The Black Duck, a 75-seat restaurant and lounge is quickly emerging as one of Manhattan's best kept secrets. Black Duck highlights Pan-Atlantic bistro fare by Chef Hector Tice and is housed in the Park South Hotel, a boutique property located on 28<sup>th</sup> Street between Park and Lexington Avenues.

With the look and feel of a neighborhood bistro, the Black Duck offers guest a relaxing and welcoming ambiance and an unpretentious menu. Black Duck is open for dinner Monday through Saturday and the lounge is open seven days a week.

The Black duck is housed in a turn-of-the-century, renovated brownstone adjacent to the Park South. The restaurant interiors evoke the feel of old New York and include hard wood floors, an alabaster bar, an eclectic collection of vintage artwork, Victorian mermaid chandeliers and an intimate lounge with a working fireplace, Victorian red velvet furniture and French doors that open to outdoor seating.

The Black Duck is named in honor of the rum running boat that was involved in a notorious incident in 1929. The vessel was on one of its "hooch" smuggling runs off the coast of Newport, Rhode Island, when it was engaged by a Coast Guard patrol. A number of the Black Duck's crew died in the shooting and the incident caused a public outcry. The resulting congressional hearings eventually helped bring prohibition to a close in 1933.

The owner of the restaurant owns a refurbished 1929 Rum Runner, similar to the Black Duck which operates a tour during the summer months in Newport Rhode Island.

**Chef Hector Tice** is originally from Santiago, Dominican Republic; he was raised with two cooks in the family. His dad was a great cook, but his mother was a fantastic cook. To this day, he still craves her rice and beans.

With this in mind, Chef Tice wants people also to crave his food and, in fact, you do get the cravings soon after you have one of his meals at the Black Duck.

Chef Tice's Spanish and Caribbean background influenced his style in the kitchen and his passion for seafood. The New York kitchens he worked in, as well as, the talented Chefs he worked under also helped to shape his culinary prowess.

Chef Tice started his culinary schooling in Santiago. He honed his skills and shaped his passion for preparing food working as a cook in some of New York City's busiest fine dining restaurants such as Tribeca Grill, Layla, and Icon (a part of the W Hotel in New York City). It was at Icon Chef Tice worked for his mentor Chef Paul Sale, currently the Executive Chef for B.R. Guest's well-known restaurant Blue Fin. Chef Paul Sale, who has studied under Chefs André Soltner, Julia Child, Michel Bourdin, and Raymond Blanc, began his career at the Michelin two-star Connaught Hotel Mayfair in London where he learned the value of working with high-level ingredients. He also spent two years each at the Waldorf Astoria and Le Bernardin where he improved his skills in preparing fish as well as preparing dishes à la minute.



Chef Sale was a big influence on Chef Tice teaching him what he knew and leading him to a predominantly seafood menu, specializing in Pan-Atlantic seafood prepared in a Modern American style. Only the freshest and finest ingredients that can be found are used at the Black Duck. Chef Hector Tice's signature dishes are the **Black Duck Surf and Turf** with Sesame Crusted Wasabi Tuna and Espresso Rubbed Filet Mignon; **Roasted East Coast Halibut** with Sweet Corn Risotto, Sautéed Spinach, and Orange Beurre Blanc; **Seared Sea Scallops** with Sautéed Black Grapes, Toasted Almonds, Shallots, and Port Wine Reduction.

Black Duck Events

**“Goodbye Prohibition, Hello James Beard!”**

**“Harvest in the Square 2008”**

**“Harvest in the Square 2009”**

**“Harvest in the Square 2010”**

**“New York Food and Wine Show 2009”**

**“New York Food and Wine Show 2010”**

**“James Beard Luncheon (Tastes of the Atlantic Coastline) October 30th, 2009”**

When not in the kitchen, Chef Tice enjoys time with his family. He also leads on the field as he does in the kitchen. Tice is the pitcher for the Black Duck's softball team which he carried to win the 2005 and the 2010 West Division E.M.S. Championship.

## Private Events

From intimate gatherings, wedding receptions, from extraordinary company parties, the Black Duck is the unparalleled choice for events for 20 to 75 guests. The Black Duck offers a truly one-of-a-kind New York City event experience.

Located in the heart of Manhattan on East 28 Street, The Black Duck is a short walk from Park Avenue South.

### *Venue Features:*

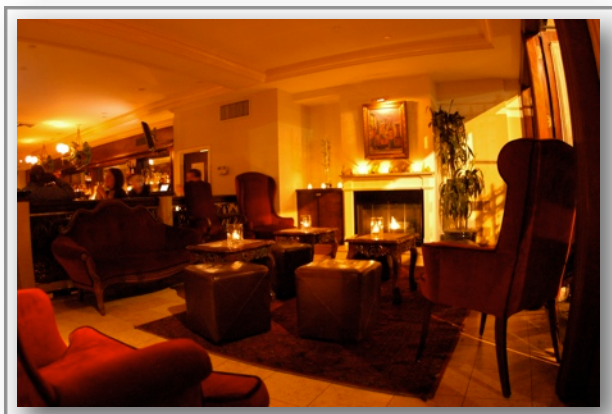
- 1000 square feet
- Prime Midtown location
- 2 levels, New York City's only Alabaster Bar
- Large or intimate events
- Plasma displays & 6' projection screens
- Events of 20-100 guests

**The Main Dining Room** features a sweeping 25-foot alabaster bar detailed with antique artistry and two dramatic mermaid chandeliers.

**The lounge and patio** offers working marble fireplace.

### *Planning Your Event at the Black Duck:*

Our Events staff is ready to assist you with the planning and execution of your gathering.



## Top Shelf

\$40 Per Person For 3 Hours

### Vodka

Grey Goose, Belvedere, Chopin

### Gin

Tanqueray 10, Bombay Sapphire

### Tequila

Patron Silver, Patron Reposado

### Blended Scotch

John Walker Black, Chivas

### Whiskey

Crown Royal, Seagrams VO

### Rum

Ten Cane, Zaya, Gosling

### Single Malt Scotch

Glen Livet 12, Glenfiddich 12,  
Glenfiddich 15, Oban, Macallan 12

### Bourbon

Booker's, Baker's, Basil Haden,  
Old Whiskey River,  
Woodford Reserve, Knob Creek

## Premium Shelf

\$32 Per Person For 3 Hours

### Vodka

Absolut, Absolut Citron,  
Stolichnaya, Ketel One,

### Gin

Tanqueray, Bombay, Beefeater

### Tequila

Jose Cuervo, 1800

### Bourbon

Jack Daniels, Jim Beam,  
Wild Turkey, Makers Mark

### Blended Scotch

Johnny Walker Red, Dewars,

### Irish Whiskey

Bushmills, Jameson

### Whiskey

Seagrams 7, Canadian Club

### Rum

Bacardi, Captain Morgan, Malibu,  
Myers, Mount Gay

## Beer, Wine, & Well Drinks

\$25 Per Person For 3 Hours

### Beer:

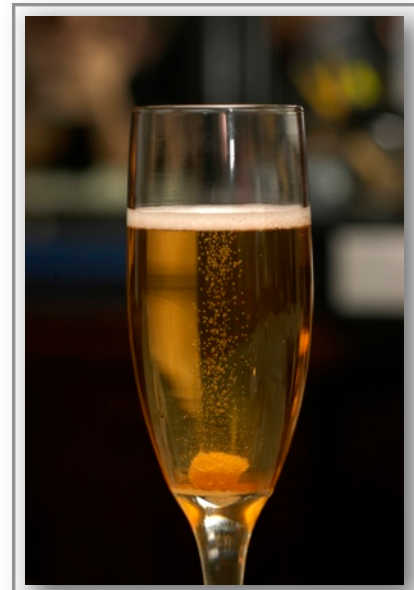
Amstel, Heineken,  
Corona, Budweiser,  
Sam Adams, Sam  
Adams Light,  
Guinness, Stella Artois

### Wines

**Sparkling:** Prosecco

**White:** Pinot Grigio, Sauvignon Blanc, Chardonnay,

**Red:** Pinot Noir, Merlot, Cabernet Sauvignon



# Hors D'oeuvres \*

\$38 per person (Choice of 5)

\$28 per person (Choice of 4)

\$22 per person (Choice of 3)

Tomato and Olive Bruschetta

Mushroom Risotto Cakes

Vegetable Spring Rolls

Tomato Ratatouille on Toasted Points

Vegetable Wontons

Three Cheese Potato Croquette

Goat Cheese and Olives Stuffed Mushrooms

Mini Cheese Quesadilla

Pigs in a Blanket

Chicken Sate

Sweet Chicken Salad Canapes

Tuna Tartare Wasabi Drizzle Potato Gaufrette

Mini Monte Cristo

Tenderloin on Toasted Points with Cream Cheese & Horseradish

Sauce (Additional \$2)

Shrimp Ceviche in a Tortilla Cup (Additional \$2)

Tarragon Scented Shrimp Salad on Wonton Chip (Additional \$2)

Mini Crab Cakes with a Caper Remoulade (Additional \$2)

Fried Oysters Caper Remoulade (Additional \$2)

\*Hors D'oeuvres based on an hourly rate

## Platters

Vegetable Crudite: \$40 (Serves 25)

Cheese Platter: \$55 (Serves 25)

Shrimp Cocktail Table: (Market Price)

Dessert Table: (Price on Request)



# Bronze Buffet Menu

**\$45 per person**

Plus applicable taxes of 8.75%  
and 18.25% gratuity

## Salads

*(Choice of 1)*

### Park South Salad

Mixed Greens, French Beans,  
Goat Cheese Crostini,  
Balsamic Vinaigrette

### Classic Caesar Salad

Onion Bread Croutons,  
Shaved Parmigiano-Reggiano

## Risotto or Pasta

*(Choice of 1)*

### Sweet Corn Risotto

Cream of Corn

### Penne Bolognese

Pancetta, Ground Beef, Pecorino,  
Marinara Sauce

### Rigatoni Alfredo

English Peas, Pancetta, Parmesan

## Entrees

*(Choice of 2)*

### Pan Roasted Pork Chops

Caramelized Apples, Merlot Reduction

### Roasted Chicken Breast

Natural Jus

### Chicken Milanese

Fresh Mozzarella

### Grilled Atlantic Salmon

Citrus Coriander Sauce

### Catfish

Sauce a La Bier

### Pollack

Creamy Lemon Vinaigrette

## Desserts

**Fresh Cut Fruit**

**Assorted Cookies**

# Silver Buffet Menu

**\$55 per person**

Plus applicable taxes of 8.75%  
and 18.25% gratuity

## Salads

*(Choice of 2)*

### Frisee Pear Salad

Candied Pecans, Red Onion,  
Maytag Blue Cheese

### Chopped Green Salad

Mesculin, Cherry Tomato, Picked Herbs,  
Haricot Verts, Shallots,  
Balsamic Vinaigrette.

### Roasted Beet Salad

Egg Whites, Tomatoes, Red Onion,  
Spiced Cabernet Vinaigrette

## Risotto or Pasta

*(Choice of 1)*

### Wild Mushroom

White Truffle Essence

### Orchetti Pesto

Sundried Tomatoes, Pecorino

## Entrees

*(Choice of 2)*

### Slow Roasted Pork Tenderloin

Natural Jus

### Wild Stripe Bass

Lobster Truffle Sauce

### Grilled Hanger Steak

Red Wine Sauce

### Seared Shell Steak Medallions

Green Peppercorn Sauce

### Herb Crusted Petit Filet

Béarnaise Sauce

### Prime Rib

## Desserts

### Petit Fours

*Cheesecake*

*Warm Banana Bread Pudding,*

*Chocolate Financier*

*White Chocolate Mousse*

# Gold Buffet Menu

**\$65 per person**

Plus applicable taxes of 8.75%  
and 18.25% gratuity

## Salads

*(Choice of 2)*

## Risotto or Pasta

*(Choice of 2)*

## Entrees

*(Choice of 2)*

### Stuffed Lobster Tails

Crabmeat, Chanterelle Mushrooms

### Shrimp and Scallops

### Carving Station

*(Choice of 1)*

### Roasted Veal Tenderloin

### Beef Tenderloin

### Leg of Lamb

### Whole Turkey

### Pork Tenderloin

## Desserts

*Includes all Desserts*

*All Menus include  
Coffee, Tea, and Soda*

## **Bronze Menu**

### First Course

#### **Park South Salad**

Mixed Greens, French Beans,  
Balsamic Vinaigrette,  
Goat Cheese Crostini

#### **Classic Caesar Salad**

Onion Bread Croutons & Shaved  
Parmigiano-Reggiano



### Second Course

#### **Grilled Atlantic Salmon**

Cous Cous Primavera,  
Shaved Fennel & Radicchio,  
Roasted Coriander Citrus Coulis

#### **Rigatoni Pasta**

Shaved Garlic, Cherry Tomato, Parsley,  
Parmigiano-Reggiano

#### **Pan Roasted Organic Chicken**

Mushroom Risotto, Lemon Essence,  
Haricots Verts

### Dessert

(Host Choice of One)

#### **Chocolate Cherry Hazelnut Tart**

#### **Passion Fruit Panna Cotta**

#### **Apple Cranberry Tart**

#### **Crème Brulee**

#### **Chocolate Mousse Cake**

#### **Warm Banana Bread Pudding**

#### **Individual Blueberry Cheesecake**

Coffee, Tea, and Soda Included

\$45.00 Prix Fixe Menu

Plus applicable taxes of 8.75%  
and 18.25% gratuity



## Silver Menu

### First Course

(Host Choice of Two)

### **Park South Salad**

Mixed Greens, French Beans,  
Balsamic Vinaigrette,  
Goat Cheese Crostini

### **Rock Shrimp Crab Cake**

Green Apple Salad & Caper Remoulade

### **Tomato White Beans**

Fresh Basil

### **Cream of Corn**

Pico de Giallo

### **Mushroom Bisque**

White Truffle Essence

### **Potato Leeks**

Crispy Leeks

### **Lentil Soup**

Crispy Shallots

### Second Course

### **Sesamed Seared Tuna**

Steamed Japanese Rice & Ginger  
Emulsion

### **Pan Roasted Organic Chicken**

Mushroom Risotto, Lemon Essence,  
Haricots Verts

### **Espresso Rubbed Filet Mignon**

Roasted Garlic Mashed, Sautéed Spinach,  
Espresso Butter

### Dessert

(Host Choice of 2)

### **Chocolate Cherry Hazelnut Tart**

### **Passion Fruit Panna Cotta**

### **Apple Cranberry Tart**

### **Crème Brulee**

### **Chocolate Mousse Cake**

### **Warm Banana Bread Pudding**

### **Individual Blueberry Cheesecake**

Coffee, Tea, and Soda Included

\$55.00 Prix Fixe Menu

Plus applicable taxes of 8.75%  
and 18.25% gratuity

# Gold Menu

First Course  
(Host Choice of Two)

## **Park South Salad**

Mixed Greens, French Beans,  
Balsamic Vinaigrette,  
Goat Cheese Crostini

## **Classic Caesar Salad**

Onion Bread Croutons,  
Shaved Parmigiano-Reggiano

## **Tomato White Beans**

Fresh Basil

## **Mushroom Bisque**

White Truffle Essence

## **Potato Leeks**

Crispy Leeks

## **Lentil Soup**

Crispy Shallots



Third Course

## **Sesamed Seared Tuna**

Steamed Japanese Rice & Ginger Emulsion

## **Pan Roasted Organic Chicken**

Mushroom Risotto, Lemon Essence,  
Haricots Verts

## **Espresso Rubbed Filet Mignon**

Roasted Garlic Mashed, Sautéed Spinach,  
Espresso Butter

## **Roasted Halibut**

Sweet Corn Risotto, Sautéed Spinach,  
Orange Beurre Blanc

Second Course

## **Rock Shrimp Crab Cake**

Green Apple Salad & Caper Remoulade

## **Seared Sea Scallops**

Sautéed Black Grapes, Toasted Almonds, Shallots,  
Port Wine Reduction

Dessert

(Host Choice of 2)

## **Chocolate Cherry Hazelnut Tart**

**Passion Fruit Panna Cotta**

**Apple Cranberry Tart**

**Crème Brulee**

**Chocolate Mousse Cake**

**Warm Banana Bread Pudding**

**Individual Blueberry Cheesecake**

Coffee, Tea, and Soda Included

\$65.00 Prix Fixe Menu  
Plus applicable taxes of 8.75%  
and 18.25% gratuity