



Black Duck

122 East 28th Street, NY, NY 10016

212 204 5240

Contact: Richard Schloss

www.blackduckny.com



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 28th Street between Park and Lexington Avenues.

With the look and feel of a neighborhood bistro, the Black Duck offers guests 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's interiors evoke the feel of old New York with 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 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, that operates tours Newport Rhode Island, during the summer months.

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 that 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”

“New York Food and Wine Show 2011”

“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 for 20-100 guests

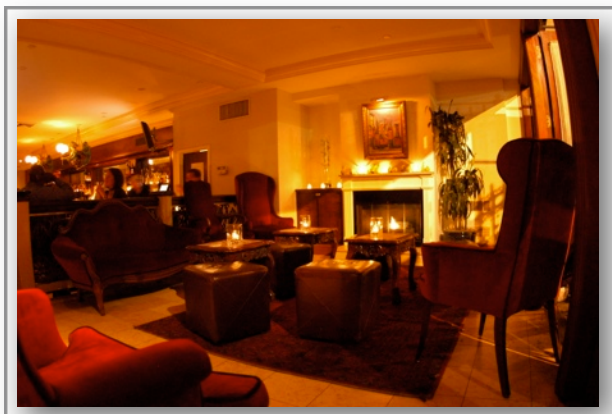
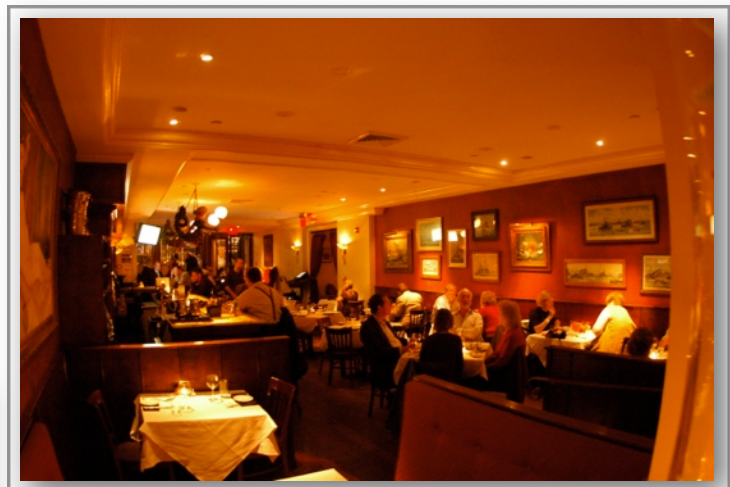


The Main Dining Room features a sweeping 25-foot alabaster bar detailed with antique artistry and two dramatic mermaid chandeliers.

The lounge and patio are set off by a 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

\$43 Per Person For 3 Hours

\$33 Per Person For 2 Hours

\$25 Per Person For 1 Hour

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

Glenlivet 12, Glenfiddich 12,
Glenfiddich 15, Oban, Macallan 12

Bourbon

Booker's, Baker's, Basil Haden,
Woodford Reserve, Knob Creek

Premium Shelf

\$35 Per Person For 3 Hours

\$25 Per Person For 2 Hours

\$17 Per Person For 1 Hour

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

\$28 Per Person For 3 Hours

\$18 Per Person For 2 Hours

\$12 Per Person For 1 Hour

Beer:

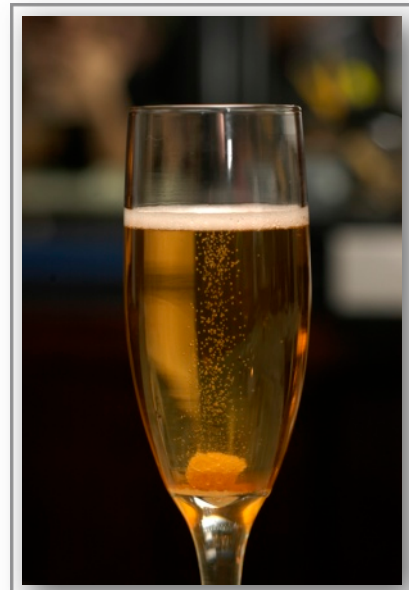
Amstel, Heineken,
Corona, Budweiser,
Sam Adams, Sam
Adams Light,
Guinness, Stella Artois

Wines

Sparkling: Prosecco

White: Pinot Grigio, Sauvignon Blanc, Chardonnay,

Red: Pinot Noir, Merlot, Cabernet Sauvignon



Hors d'Oeuvres *

\$40 per person (Choice of 5)

\$30 per person (Choice of 4)

\$24 per person (Choice of 3)

Tomato and Olive Bruschetta

Mushroom Risotto Cakes

Vegetable Spring Rolls

Tomato Ratatouille on Toast 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 Toast 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

\$46 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

Whole Grain Mustard Emulsion

Catfish

Sauce a La Bier

Pollack

Creamy Lemon Vinaigrette

Desserts

Fresh Cut Fruit

Assorted Cookies

Silver Buffet Menu

\$56 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

Mesclun, Cherry Tomatoes,
Picked-Herbs, Haricots 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

Orechetti Pesto

Sundried Tomatoes, Pecorino

Entrees

(Choice of 2)

Slow Roasted Pork Tenderloin

Natural Jus

Wild Striped 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

*Chocolate Sponge Cake,
Coffee Butter, Almond, Granache
Sponge Cake,
Strawberry Mousse, Cassis Glaze
Hazelnut Praline,
Chocolate Mousse, Praline Hazelnuts*

Gold Buffet Menu

\$66 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
(Host Choice of One)

Roasted Autumn Vegetable Salad

Butternut Squash, Parsnip, Radicchio,
Shallots, Baby Spinach,
Herb Balsamic Vinaigrette

Classic Caesar Salad

Onion Bread Croutons & Shaved
Parmigiano-Reggiano



Second Course
(Host Choice of 3)

Crispy Skin Wild Atlantic Salmon

Brussels Sprouts, Pancetta,
Micro Cilantro, Yuzu Aioli

Porcini Mushroom Ravioli

Sage Brown Butter, Parmigiano-Reggiano

Pan Roasted Organic Chicken

Soft Polenta, Cipollini, Celery, Natural Jus

Crispy Long Island Duck Breast

Parsnip Puree, Duck Confit,
Pomegranate-Apple Cider Reduction

Dessert

(Host Choice of One)

Crème Brulee
Chocolate Mousse Cake
Warm Banana Bread Pudding
Blueberry Cheesecake
Tiramisu

Coffee, Tea, and Soda Included

\$46.00 Prix Fixe Menu
Plus applicable taxes of 8.75%
and 18.25% gratuity



Silver Menu

First Course
(Host Choice of Two)

Roasted Autumn Vegetable Salad

Butternut Squash, Parsnip, Radicchio,
Shallots, Baby Spinach,
Herb Balsamic Vinaigrette

Rock Shrimp Crab Cake

Green Apple Salad & Caper Remoulade

Tomato White Beans

Fresh Basil

Cream of Corn

Pico de Gallo

Mushroom Bisque

White Truffle Essence

Potato Leeks

Crispy Leeks

Lentil Soup

Crispy Shallots

Second Course
(Host Choice of 3)

Sesame Seared Tuna

Steamed Japanese Rice & Ginger
Emulsion

Pan Roasted Organic Chicken

Soft Polenta, Cipollini, Celery, Natural Jus

Espresso Rubbed Filet Mignon

Roasted Garlic Mashed Potatoes,
Sautéed Spinach, Espresso Butter

Crispy Long Island Duck Breast

Parsnip Puree, Duck Confit,
Pomegranate-Apple Cider Reduction

Dessert

(Host Choice of 2)

Crème Brulee

Chocolate Mousse Cake

Warm Banana Bread Pudding

Blueberry Cheesecake

Tiramisu

Coffee, Tea, and Soda Included

\$56.00 Prix Fixe Menu
Plus applicable taxes of 8.75%
and 18.25% gratuity

Gold Menu

First Course
(Host Choice of Two)

Roasted Autumn Vegetable Salad

Butternut Squash, Parsnip, Radicchio,
Shallots, Baby Spinach,
Herb Balsamic Vinaigrette

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



Second Course
(Host Choice of 3)

Sesame 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

Crispy Long Island Duck Breast

Parsnip Puree, Duck Confit,
Pomegranate-Apple Cider Reduction

Second Course

Rock Shrimp Crab Cake

Green Apple Salad & Caper Remoulade

Seared Sea Scallops

Chestnut-Roasted Cauliflower Puree, Capers,
Blood Orange

Dessert

(Host Choice of 2)

Crème Brulee

Chocolate Mousse Cake

Warm Banana Bread Pudding

Blueberry Cheesecake

Tiramisu

Coffee, Tea, and Soda Included

\$66.00 Prix Fixe Menu
Plus applicable taxes of 8.75%
and 18.25% gratuity