

DUNER'S

RESTAURANT

Sunday, December 16, 2018

Soups	
Seafood Chowder	8.95
Mushroom and Asparagus	7.95
Appetizers	
Panko Crusted Fried Oysters with Miso Ginger Aioli	12.50
Fried Calamari with Marinara Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Chorizo, Saffron and White Wine Sauce	14.50
Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Grilled Bread	13.50
Beef Meatballs with Tomato Vodka Sauce	9.00
Baked Brie with Candied Walnuts, Dried Cherries, Jalapeño Glaze, Toast Points	9.50
Blistered Shishito Peppers, Goat Cheese, Sea Salt, Spicy Honey	12.00
Crispy Fried Shrimp, Shaved Cucumber, Jicama and Avocado, Thai Dipping Sauce	12.00
Entrées (with house salad)	
Jumbo Lump Crab Cakes with Cole Slaw, Tartar Sauce, Mashed Potatoes	29.95
Seared Wild Rockfish, Charred Onion-Purple Potato Puree, Roasted Asparagus, Lemon Butter, Sunchoke Chips	27.95
Seared Rainbow Trout, Kobucha Squash and Spanish Chorizo Risotto, Crispy Fried Brussels Sprout Petals	25.95
Seared Sea Scallops over Basmati Rice with Champagne-Black Peppercorn Beurre Blanc	28.95
Salmon, Crispy Cauliflower Gnocchi, Herbs and Bacon, Lemon Beurre Blanc	26.95
Crispy Fried Whole Flounder, Basmati Rice, Orange, Passion Fruit and Red Chile Dipping Sauce	29.95
Grilled Rib Eye Steak* with Béarnaise Butter, Mashed Potatoes, Green Beans	34.95
Seared Beef Tenderloin* with Gorgonzola Red Wine Reduction, Scalloped Potatoes	36.95
Roasted Lamb Rack* with Basil Mint Aioli, Roasted Fingerling Potatoes, Asparagus	36.95
Grilled Flank Steak* with Red Wine Herb Reduction, Mashed Potatoes	26.95
Grilled Pork Chop with Apple Cider and Herb Pan Sauce, Mashed Potatoes	26.95
Seared Duck Breast* with Parmesan Risotto, Raspberry Demi-glace	24.95
Crispy Fried Buttermilk Chicken with Pommery Cream Sauce, Braised Kale, Mashed Potatoes	22.95
Veal Scaloppine, House Made Fettuccine, Lemon Caper Butter Sauce, Arugula Salad, Parmesan	25.95
Calf's Liver with Caramelized Onions, Bacon and Balsamic, Mashed Potatoes	25.95
Braised Beef Brisket with Red Wine Jus, Mashed Potatoes	24.95
Vegetarian (with house salad)	
House Pappardelle, Lions Mane Mushrooms, Herbs, Buttered Bread Crumbs, Local Quail Egg Yolks*	23.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Artichoke Hearts, Bacon and Spinach in Herb Garlic Cream, Parmesan	25.95
Sandwiches (with French Fries)	
Grilled Beef Tips, White Cheddar, Lettuce, Tomato, Onion and Tiger Sauce on a Rustic Roll	13.95
Fried Catfish with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	13.95
Vegetable	
Sautéed Brussels Sprouts and Spinach with Garlic Butter and Parmesan	8.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses

Desserts

Crème Caramel

8.00

Ice Cream Sandwich

House-made Peppermint Candy Cane Ice Cream
in a Chocolate Brownie Crust with Bittersweet Hot Fudge Sauce

10.50

Dacquoise

Hazelnut Meringue layered with Coffee Ganache and Chocolate Buttercream

9.00

Vanilla Bean Sour Cream Cheesecake

with a Cherry, Cranberry and Blood Orange Compote

9.00

Salted Caramel Rum Cake

with Butter Cake soaked in Dark Rum and Layered with Salted Caramel Frosting

8.50

Warm Blueberry and Bosc Pear Crisp

with an Orange and Toasted Pecan Streusel

8.00

Lemon Pudding

with Ginger Snap Cookies

7.50

Chocolate Mousse Dome Cake

with Raspberry Coulis and Crème Anglaise

9.50

Aperitif and Dessert Wines

By The Glass

Lustau Papirusa Light Manzanilla Sherry	7.50	Warre's LBV Port, 2004	8.50
Ximenex Alvear Olorosa Cream Sherry	7.50	Warre's Otima 10 Year Tawny Port	8.50
Courvoisier VSOP Cognac	10.50	Busnel Calvados, Vieilles Réserve, V.S.O.P.	10.50
		Muscat de Beaumes de Venise, 2015 (France)	8.00