

DUNER'S

RESTAURANT

Thursday, October 19, 2017

Soups	
Carrot and Apple with Sage Sour Cream	7.95
Asian Ginger, Bok Choy and Pork with Crispy Wonton Strips	7.95
Appetizers	
Panko Crusted Fried Oysters with Grilled Jalapeno Cilantro Aioli	12.00
Fried Calamari with Wasabi Soy Honey Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Orange Ginger Hoisin Sauce	14.50
House Made Country Pâté with Pommery, Pickled Local Okra, Sliced Apples, Grilled Bread	13.00
House Smoked Local Trout, Shaved Fennel and Tomato Salad over Avocado Toast, Local Fried Egg	11.50
Orange and Port Glazed Grilled Quail with Butternut Squash Pierogies, Creamed Cipollini	14.50
Chinese Stir Fried Sticky Pork Belly with Wasabi Cream Cheese Wontons, Local Shiitake Relish	11.50
Braised Duck, Sour Cherry and Pumpkin Risotto, Crispy Fried Leeks	12.00
House Made White Cheddar Pimento Cheese and Spinach Gratin, Jalapeño Marmalade, Crostini	10.50
Entrées (with house salad)	
Jumbo Lump Crabcakes with Tartar Sauce, Cole Slaw and Mashed Potatoes	29.95
Sesame Crusted Tuna* with Chinese Sticky Green Beans, Vegetable Dumplings, Asian Cilantro Cashew Pesto	28.95
Seared Rag Mt. Trout over Golden Beet Spaghetti, Brussels Sprouts, Herb and Bacon Carbonara	24.95
Seared Halibut over Sautéed Sweet Potato, Swiss Chard, Currants and Quinoa, Lemon Almond Beurre	29.95
Fennel Rubbed Salmon with Roasted Carrot and Chevre Pierogies, Sautéed Spinach, Cipollini Cream Sauce	25.95
Crispy Fried Whole Flounder with Vietnamese Dipping Sauce, Nappa Cabbage Slaw, Basmati Rice	28.95
Grilled Rib Eye Steak* with Balsamic and Caramelized Onion Sauce, Mashed Garlic Purple Potatoes	34.95
Seared Beef Tenderloin* with Gorgonzola Butter, Scalloped Potatoes, Broccolini	36.95
Seared Duck Breast with Apple, Fig and Maple Reduction, Parmesan Risotto	24.95
Grilled Timbercreek Chicken with Pommery Mustard Tarragon Cream Sauce, Mashed Potatoes	24.95
Grilled Pork Chop with Brandy and Local Apple Cream Sauce, Mashed Potatoes	24.95
Grilled Hangar Steak* with Brandy Currant Sauce, Roasted Fingerling Potatoes, Asparagus	25.95
Veal Scaloppini over House Made Fettuccine, Lemon Caper Beurre Blanc, Arugula Salad, Parmesan	25.95
Sautéed Veal Sweetbreads with Caramelized Onions, Dijon Mustard and Bacon Cream Sauce, Mashed Potatoes	28.95
Roasted Lamb Rack* with Sundried Tomato Rosemary Pesto, Sautéed Spinach, Mashed Potatoes	35.95
Vegetarian (with house salad)	
Trio: Roasted Butternut Squash Tart with Herb Oat Crust, Sautéed Spinach; Local Mushroom Cakes with Beet Green Pesto, Goat Cheese; Spicy Brunswick Stew with Crumbled Cheddar Corn Bread	23.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Zucchini and House Made Italian Sausage in a Sundried Tomato Cream Sauce, Parmesan	25.95
Sandwiches (with French Fries)	
Grilled Beef Tips with Lettuce, Tomato, White Cheddar, 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 Zucchini with Garlic Butter and Parmesan	7.95

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

Desserts

Pumpkin Butterscotch Torte

Pumpkin Cake, layered with Butterscotch Buttercream

8.50

Chocolate Truffle Torte

with a Toasted Pecan Cashew Crust and Vanilla Sauce

8.95

Grand Marnier Chevre Cheesecake

with a Pecan Biscotti Crust, Dried Fruit Compote

9.50

Pot de Crème

with Chocolate Almond Crisps

8.00

Crème Caramel

8.00

Ice Cream Sandwich

House-made Vanilla Ice Cream with Local Fig Oat Bars
in a Chocolate Brownie Crust with Bittersweet Hot Fudge

10.50

Carrot Cake

Layered with a Toasted Walnut Buttercream and Cream Cheese Icing

8.00

Warm Salted Caramel Apple Crisp

with Local Henley Apples and a Pecan Cinnamon Streusel

8.00

Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis, Crème Anglaise

9.50

Aperitif and Dessert Wines

By The Glass

Campari	8.50	Muscat Beaumes de Venise, 2014 (France)	8.00
Lustau Papyrus Light Manzanilla Sherry	7.50	Warre's LBV Port, 2003	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.	9.50