

# DUNER'S

RESTAURANT

Dinner, Saturday, September 04, 2010

## Soups

Spicy Roasted Red Pepper and Corn with Italian Sausage and Lime Sour Cream	5.95
Roasted Chicken, Tortilla and Corn Stew	5.95

## Appetizers

Grilled Kobe Meatballs simmered in Fresh Tomato, Herb and Green Olive Sauce	8.95
Country Pâté with Sliced Apples, Pommery Mustard, Crostini and Cornichons	8.50
Smoked Salmon and Ricotta Stuffed Tempura Squash Blossoms, Capers and Cucumber Vinaigrette	8.95
Panko Crusted Fried Oysters with Wasabi Aioli	8.95
Grilled Scallops with Cucumber Ginger Salad and Soy Molasses Glaze	10.95
Fried Calamari with Thai Orange Dipping Sauce	8.95
Steamed Mussels in Lemon, Garlic and Fresh Herb Butter Sauce	8.95
Roasted Red and Golden Beets with Lemon Chevre Mousse, Arugula-Pecan Salad	8.50
Grilled Italian Sausage, Fried Artichoke Heart and Brie Flatbread, Olive Oil	8.95
Cajun Catfish Cake with Chipotle-Corn Coulis and Fresh Guacamole	8.95

## Entrées (with house salad)

Jumbo Lump Crabcakes with Cole Slaw and Tartar Sauce	25.95
Pan-seared Grouper with Sautéed Spätzel, Asparagus and Heirloom Tomato in Lemon Butter	24.95
Sautéed Soft Shell Crabs over a Potato and Bacon Hash, Blood Orange Beurre Blanc	24.95
Grilled Soy Glazed Tuna* with Spicy Peanut Noodles and Edamame, Sambal	25.95
Crispy Whole Fried Flounder with a Spicy Lime, Ginger and Cilantro Dipping Sauce, Basmati Rice	24.95
Seared Salmon with Spanakopita, Roasted Red Pepper and Lemon Vinaigrette	22.95
Seared Rag Mt. Trout with a Caramelized Corn and Kite's Ham Risotto Cake, Pesto	22.95
Baked Chicken Breast stuffed with Leeks, Kite's Ham and Cheddar, Green Peppercorn and Shitake Jus	18.95
Seared Duck Breast and Confit Duck Leg with a Summer Vegetable Tart, Peach Glaze	23.95
Seared Beef Tenderloin with Oyster Mushroom Reduction, Blue Cheese, Potato-Horseradish Gratin	28.95
Jerk Spice Rubbed Pork Loin Chop with Peach Ginger Coulis	19.95
Slow Braised Beef Brisket with Mashed Potatoes, Spinach and Red Wine Jus	19.95
Grilled Flank Steak with Hoisin-Red Pepper Glaze and Vegetable Fried Rice	19.95
Seared Rack of Lamb with Crispy Falafel, Spicy Cucumber and Mint Yogurt Sauce	28.95
Veal Scaloppine with Fresh Fettuccine, Herb and Local Tomato Butter Sauce	23.95
Grilled Rib Eye Steak with Red Wine Sauce, Parmesan Mashed Potatoes	25.95
Sautéed Calf's Liver with Caramelized Onion and Balsamic Reduction	19.95
Vegetarian (with house salad)	

House-made Potato Gnocchi tossed with a Local Heirloom Tomato and Basil Sauce	19.95
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## House-made Mozzarella, Balsamic

## Pasta (with house salad)

House-made Zucchini and Cheese Ravioli with Sautéed Shrimp and Chorizo tossed in a Local Tomato and Poblano Pepper Sauce	22.95
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## Sandwiches (with French Fries)

Fried Catfish with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	10.95
Pulled Pork Barbecue with Cole Slaw on a Rustic Roll	10.95

## Vegetable

Sautéed Brussels Sprouts and Corn in Lemon Butter Garlic Sauce, Parmesan	5.95
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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses\*

# Desserts

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Chocolate Mousse Dome Cake  
with Crème Anglaise and Raspberry Purée  
7.95

Crème Caramel  
6.50

Warm Apple Crisp  
made with Local Crozet Apples  
Toasted Pecan Cinnamon Streusel Topping  
7.50

Caramel Apple Cheesecake  
with Cinnamon Biscotti Crust, Caramel-Applejack Compote  
7.95

Chocolate Pecan Coconut Torte  
White Genoise layered with Creamy Coconut-Pecan Frosting and Chocolate Buttercream  
7.95

Carrot Cake  
with Toasted Cashew-Pecan Buttercream and Cream Cheese Frosting  
7.50

Ginger Gold Apple Tartlet  
Local Apples and Honey Crème Fraîche  
7.50

Ice Cream Sandwich  
Vanilla Ice Cream with Rum-Raisin Oatmeal Cookie Dough  
in a Chocolate Brownie Crust with Bittersweet Hot Fudge  
8.95

Cappuccino 4.00 Espresso 2.75

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## Aperitif and Dessert Wines By The Glass

Campari	6.95	Quinta do Infantado Port LBV 2001	8.00
Dubonnet Aperitif Blonde or Rouge	6.50	Warre's Otima 10yr Old Wood Aged Tawny Port	8.00
Lustau "Papurusa" Manzanilla Dry Sherry	6.50	Busnel Calvados, Vieilles Réserve, V.S.O.P.	9.00
Lustau Rare Cream Solera Superior Sherry	6.50	Saint Dominique, Muscat de Beaumes de Venise	9.00
Courvoisier VSOP Cognac	9.50	Cles des Ducs VSOP Armagnac	8.50
		Lillet Rouge or Blanc	7.95