

# DUNER'S

RESTAURANT

*Dinner, Tuesday, March 09, 2010*

## Soups

Potato and Shiitake Mushroom with Green Onion Sour Cream	5.95
Tuscan Lamb and White Bean with Fresh Pasta	6.95

## Appetizers

Sautéed Sweetbreads with Roasted Garlic and Cheese Ravioli, Brown Jus	8.95
Country Pâté with Sliced Apples, Pommery Mustard, Crostini and Cornichons	8.50
Panko Crusted Fried Oysters with Wasabi and Ginger Aioli	8.95
Grilled Scallops with Roasted Red Pepper and Artichoke Sauce	10.95
Crispy Fried Calamari with Mustard and Ginger Dipping Sauce	8.95
Steamed Mussels in Lemon, Garlic and Fresh Herb Butter Sauce	8.95
Grilled Flatbread Pizza with Bacon, Roasted Tomato, Chèvre and Caramelized Onions	8.95
Asian Meatballs in Egg Drop Soup with Crispy Wontons	8.50
Baked Brie with Jalapeño Marmalade, Crostini, Toasted Pecans	8.95

## Entrées (with house salad)

Jumbo Lump Crabcakes with Cole Slaw and Tartar Sauce	24.95
Crispy Fried Catfish with Chorizo and Cheddar Grits, Roasted Jalapeño and Cilantro Aioli	18.95
Soy Glazed Grilled Tuna* with Sushi Rice, Red Pepper Sambal, Wontons, Edamame	24.95
Baked Rockfish with Roasted Red Pepper, Artichoke Heart and Feta Risotto	23.95
Sautéed Shad Roe with Shallot Brown Butter, Bacon and Basmati Rice	23.95
Seared Salmon with Orzo tossed in Spinach, Bacon and Romano Cheese	20.95
Baked Chicken Breast stuffed with Bacon, Caramelized Onion and Cheddar, Herb Jus	18.95
Roast Rack of Lamb with Roasted Potatoes and Roasted Garlic Reduction	28.95
Grilled Rib Eye Steak with Caramelized Leek and Red Wine Reduction, Winter Root Vegetable Gratin	25.95
Seared Beef Tenderloin with Mushroom Sauce and Blue Cheese	28.95
Seared Duck Breast and Confit Duck Leg with Gnocchi, Sautéed Spinach, Sweet Potato and Port Glaze	23.95
Grilled Pork Tenderloin with Mashed Potatoes and Apple Ginger Sauce	19.95
Sautéed Calf's Liver with Bacon, Caramelized Onion and Balsamic Reduction	19.95
Braised Beef Brisket with Glazed Carrots, Sautéed Spinach and Red Wine Jus	18.95
Grilled Flank Steak with Moroccan Curry Glaze	19.95
Veal Scaloppini over House Made Fettuccine with Lemon, Capers and Herb Butter Sauce	23.95

## Vegetarian (with house salad)

Butternut Squash and House-made Ricotta Ravioli in Butter Sauce with Artichoke Hearts, Spinach and Tomatoes	18.95
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## Pasta (with house salad)

Fettuccine with Sautéed Shrimp, Bacon, Spinach and Tomato Cream Sauce, Parmesan	21.95
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## Sandwiches (with French Fries)

Fried Catfish with Lettuce, Tomato, Onion and Cajun Rémooulade on a Rustic Roll	10.95
Pork Barbeque with Cole Slaw on a Rustic Roll	10.95

## Vegetable

Sautéed Spinach with Lemon, Garlic and Parmesan Sauce	4.95
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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  
7.50

Crème Caramel  
6.50

Warm Apple Blueberry Crisp  
with Toasted Almond Cinnamon Streusel Topping, and Crozet Grown Granny Smith Apples  
7.50

Italian Custard Torte  
White and Dark Genoise Layered with Vanilla Custard and Coffee Buttercream  
7.95

Carrot Cake  
Carrot Cake Layered with Toasted Walnut Buttercream, Cream Cheese Icing  
7.50

Ice Cream Sandwich  
Mint Chocolate Chip Ice Cream in a Chocolate Brownie Crust with  
Bittersweet Hot Fudge Sauce  
7.95

Praline Caramel Cheesecake  
with Toasted Pecan Biscotti Crust and Caramel  
7.95

Orange Chocolate Pot de Crème  
with Citrus Shortbread Cookies  
7.50

Cappuccino 4.00

Espresso 2.75

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## Aperitif and Dessert Wines By The Glass

Campani	6.95	Quinta do Infantado Port LBV 2001	8
Dubonnet Aperitif Blonde or Rouge	6.50	Warre's Otima 10yr Old Wood Aged Tawny Port	8
Lustau "Papurusa" Manzanilla Dry Sherry	6.50	Busnel Calvados, Vieilles Réserve, V.S.O.P.	9
Lustau Rare Cream Solera Superior Sherry	6.50	Saint Dominique, Muscat de Beaumes de Venise	9
Courvoisier VSOP Cognac	9.50	Cles des Ducs VSOP Armagnac	8.50