

# DUNER'S

RESTAURANT

*Sunday, May 28, 2017*

<b>Soups</b>	
Green Pea and Tarragon	7.95
Watermelon Gazpacho with Sea Salt and Olive Oil	7.95
<b>Appetizers</b>	
Panko Crusted Fried Oysters with Roasted Poblano Cilantro Aioli	12.00
Fried Calamari with Miso Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Sweet Corn Puree, Chorizo Pommery Mustard Vinaigrette	14.50
House Made Country Pâté with Pommery, Cornichons, Sliced Apples, Grilled Bread	13.00
Grilled Flatbread with Pesto, Chevre, Parmesan and House Cured Pancetta	12.00
Roasted Beets and Grilled Asparagus, Lemon Ricotta, Arugula and Pistachio Pesto	10.50
Smoked Trout, Arugula and Pecan Salad, Pimento Cheese Crostini, Jalapeño Honey	11.50
Grilled Shrimp over House Made Gnocchi in a Local Shiitake Mushroom Cream Sauce	12.00
<b>Entrées (with house salad)</b>	
Jumbo Lump Crabcakes with Tartar Sauce, Cole Slaw and Mashed Potatoes	28.95
Seared Halibut with Basmati Rice and Local Mushroom Salad, Roasted Carrot Romesco	28.95
Seared Rainbow Trout with Potato Chorizo Hash, Sautéed Spinach and Caramelized Onions in Herb Butter	24.95
Grilled Salmon with Roasted Potatoes, Beets, Lemon Ricotta, Arugula Pistachio Pesto	25.95
Spice Crusted Tuna with Toasted Cashew Sushi Rice, Sambal and Sweet Soy	28.95
Seared Sea Scallops with Shaved Apple, Pecan, Tarragon and Goat Cheese Salad, Bacon Vinaigrette	27.95
Grilled Rib Eye Steak* with Balsamic Herb Reduction, Parmesan Caramelized Onion stuffed Potato	34.95
Seared Beef Tenderloin* with Roasted Garlic and Mushroom Reduction, Scalloped Potatoes	36.95
Roasted Lamb Rack* over Sautéed Spaetzel and Spinach, Strawberry Balsamic Gastrique	35.95
Seared Duck Breast with Bourbon Peach Barbecue Sauce over Parmesan Risotto	24.95
Crispy Fried Buttermilk Timbercreek Farm Chicken with Pommery Mustard Cream Sauce, Mashed Potatoes	24.95
Grilled Pork Chop with Braised Kale, Dried Cherry Reduction, Mashed Potatoes	24.95
Grilled Hangar Steak* with Local Mushroom Red Wine Reduction, Mashed Potato	25.95
Veal Scaloppini over House Made Fettuccine, Lemon Caper Beurre Blanc, Arugula Salad, Parmesan	25.95
<b>Vegetarian (with house salad)</b>	
Zucchini Corn Cakes Layered with Pimento Cheese and Asparagus over Sautéed Spinach, Herbed Quinoa Salad	23.95
<b>Pasta (with house salad)</b>	
House Made Spaghetti with Shrimp, Italian Sausage, Spinach, Artichoke Heart, Roma Tomatoes and Zucchini in a Pesto Cream Sauce and Parmesan	25.95
<b>Sandwiches (with French Fries)</b>	
Grilled Beef Tips, Lettuce, Tomato, Onion, Cheddar Cheese, Pommery Mayonnaise on a Rustic Roll	13.95
Fried Catfish with Lettuce, Tomato, Onion and Tartar Sauce on an Rustic Roll	13.95
<b>Vegetable</b>	
Sautéed Brussels Sprout Petals and Spinach in Garlic Lemon Butter, Parmesan	7.95

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

# Desserts

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## Strawberry Shortcake

with Local Strawberries, Shortbread Biscuit and Whipped Cream

8.50

## Chocolate Mousse Dome Cake

with Chocolate Ganache, Raspberry Coulis and Crème Anglaise

9.50

## Ginger Lime Cheesecake

with a Lime Biscotti Crust and Raspberry Sauce

9.50

## Chocolate Truffle Torte

with a Toasted Pecan Cashew and Vanilla Sauce

8.95

## Carrot Cake

layered with Toasted Walnut Buttercream and Fluffy Cream Cheese Frosting

8.00

## Crème Caramel

8.00

## Ice Cream Sandwich

House-made Vanilla Ice Cream with Oatmeal Banana Chocolate Chip Cookie Dough  
in a Chocolate Brownie Crust with Bittersweet Hot Fudge

10.50

## Warm Peach Cobbler

8.00

## Lemon Chess Tartlet

with a Pâte Sucre and Raspberry Sauce

8.50

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## 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