

DUNER'S

RESTAURANT

Sunday, September 17, 2017

Soups	
French Onion	7.95
Roasted Butternut Squash Bisque with Sour Cream	7.95
Appetizers	
Panko Crusted Fried Oysters with Preserved Lemon and Basil Aioli	12.00
Fried Calamari with Thai Coconut Curry Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Sicilian Style Tomato, Raisin, Pine Nut and Caper Sauce	14.50
House Made Country Pâté with Pommery, Cornichons, Sliced Apples, Grilled Bread	13.00
Asian Nectarine Barbecue Shrimp with Shrimp Citrus Dumplings, Cashews, Radish, Ginger Aioli	12.50
Sesame Blistered Local Shishito Peppers drizzled with Creamy Ginger Soy Sambal	9.00
Roasted Butternut Squash and Dry Cured Chorizo Risotto, Spiced Pepitas, Goat Cheese, Chives	10.50
House Made Potato Gnocchi with Italian Sausage Ragout, Parmesan, Balsamic	10.50
Crispy Fried Pork Belly with Arugula, Shaved Apple and Farmers Cheese Salad, Fried Egg, Tomatillo Vinaigrette	11.00
Coffee Crusted Braised Veal Cheeks, Roasted Butternut Squash, Tempura Wild Mushroom	11.50
Entrées (with house salad)	
Jumbo Lump Crabcakes with Tartar Sauce, Cole Slaw and Mashed Potatoes	29.95
Crispy Fried Whole Flounder with Fried Rice, Wasabi Soy Ginger Dipping Sauce	28.95
Seared Rag Mt Trout over a Sweet Potato Puree, Caramelized Corn, Chorizo, Brussels Sprouts, Lemon Beurre	24.95
Sesame Crusted Tuna with Peanut and Sushi Rice Salad, Fried Avocado, Ponzu Reduction, Sambal	28.95
Seared Halibut with Butternut Squash Pierogies, Sautéed Mushroom, Onions and Sage, Pecan Crema	29.95
Bacon wrapped Salmon with Spinach, Quinoa, Chevre stuffed Local Figs, Local Sorrel and Walnut Pesto	26.95
Grilled Rib Eye Steak* with Red Wine Shiitake Mushroom Reduction , Parmesan Mashed Potatoes, Asparagus	34.95
Seared Beef Tenderloin* with Red Wine and Garlic Reduction, Scalloped Potatoes, Broccolini	36.95
Roasted Lamb Rack* with Sautéed Spinach, Mashed Potatoes, Sun Dried Tomato Pesto	35.95
Seared Duck Breast with Fig Reduction over Parmesan Risotto	24.95
Buttermilk Fried Timbercreek Chicken with Tarragon Butter Cream Sauce, Mashed Potatoes	24.95
Grilled Pork Chop with Local Apple Balsamic Glaze, Mashed Potatoes	24.95
Grilled Hangar Steak with Caramelized Herb Onion Sauce, Mashed Potatoes	25.95
Veal Scaloppini over House Made Fettuccine, Lemon Caper Beurre Blanc, Arugula Salad, Parmesan	25.95
Seared Calf's Liver with Caramelized Onions, Bacon and Balsamic, Mashed Potatoes	25.95
Vegetarian (with house salad)	
Crispy Local Mushroom Cakes over a Spiced Chick Pea Puree, Sautéed Eggplant, Squash, Tomato and Spinach, Creamy Feta and Pine Nut Yogurt Sauce	23.95
Pasta (with house salad)	
Citrus Herb Marinated Shrimp tossed with House Made Spaghetti, Spinach Bacon Alfredo Sauce, Parmesan	24.95
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 Chimichurri Aioli on a Rustic Roll	13.95
Vegetable	
Sautéed Brussels Sprouts and Spinach 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

Sachertorte

Rich Chocolate Cake, Layered with Apricot Jam and Rich Chocolate Glaze
8.50

Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis and Crème Anglaise
9.50

Salted Caramel Swirl Cheesecake

with a Bourbon Vanilla Sauce and Candied Pecans
9.50

Chocolate Truffle Torte

with a Toasted Pecan Cashew Crust and Vanilla Sauce
8.95

French Coconut Pie

with Raspberry Sauce
8.00

Crème Caramel

8.00

Ice Cream Sandwich

House-made Pistachio Ice Cream
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 Apple Crisp

with Local Henley Apples and a Pecan Cinnamon Streusel
8.00

Aperitif and Dessert Wines

By The Glass

Campari	8.50	Muscat Beaumes de Venise, 2014 (France)	8.00
Lustau Papyrusa 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