

DUNER'S

RESTAURANT

Saturday, May 19, 2018

May 18, 19, 20 will be reservations only-UVA Graduation Weekend

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| Soups | |
| Shrimp and Corn Chowder | 8.95 |
| Chilled Spring Pea with Mint Crème Fraîche | 7.95 |
| Appetizers | |
| Panko Crusted Fried Oysters with Roasted Red Pepper Saffron Aioli | 12.00 |
| Fried Calamari with Spicy Marinara Dipping Sauce | 11.00 |
| Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme | 12.00 |
| Grilled Sea Scallops with Grilled Zucchini Salsa, Smoked Paprika Sour Cream | 14.50 |
| Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Grilled Bread | 13.50 |
| Baked Chevre with Pepper Marmalade, Crostini | 9.50 |
| Spicy Pork, Local Maitake Mushroom and Cabbage Eggrolls with Plum Ginger Sambal | 9.50 |
| Grilled Beef Tip and Local Baby Lettuce Cobb Salad, Fried Onions, Red Wine Vinaigrette | 12.50 |
| Blistered Shishito Peppers with Spicy Honey, Lime, Goat Cheese | 11.00 |
| Entrées (with house salad) | |
| Lobster Halibut Cakes with Cheese Grits, Spicy Cajun Cream Sauce, Jalapeño Slaw | 28.95 |
| Seared Halibut, Crispy Cauliflower Gnocchi, Seared Tomato, Lemon Pine Nut Beurre Blanc | 29.95 |
| Seared Soft Shell Crabs, Wilted Arugula, Brown Rice and Local Asparagus Salad, Preserved Lemon Aioli | 29.95 |
| Sesame Crusted Tuna with a Sushi Rice and Mung Bean Sprout Salad, Spicy Peanut Sauce | 28.95 |
| Seared Salmon, Roasted Beet, Quinoa, Avocado and Bacon Salad, Basil Almond Pesto | 26.95 |
| Seared Rag Mt. Trout, Sweet Onion, Thyme and Parmesan Tart, Heirloom Tomato Cream Sauce | 25.95 |
| Grilled Rib Eye Steak* with Local Oyster Mushroom Red Wine Reduction, Mashed Potatoes, Haricots Verts | 34.95 |
| Beef Tenderloin* with Scalloped Potatoes, Roasted Garlic Reduction, Grilled Onions | 36.95 |
| Seared Duck Breast* with Red Currant Demi-glace, Parmesan Risotto | 24.95 |
| Grilled Pork Chop with Orange and Dried Pepper Sauce, Potato Jalapeño Corn Cake | 24.95 |
| Grilled Hangar Steak* with Red Wine Reduction, Mashed Potatoes, Roasted Tomatoes, Asparagus | 25.95 |
| Roasted Lamb Rack* with Sautéed Snow Peas, Sundried Tomato Pesto, Mashed Potatoes | 34.95 |
| Sautéed Veal Sweetbreads with Pommery Mustard and Bacon Cream, Mashed Potatoes | 28.95 |
| Vegetarian (with house salad) | |
| Roasted Eggplant, Spiced Tofu and Potato "Mousaka", Béchamel, Sautéed Spinach | 24.95 |
| Pasta (with house salad) | |
| House Made Fettuccine with Shrimp, Zucchini, Artichoke Hearts and Tomatoes in a Garlic, Lemon and Herb Butter, Parmesan | 25.95 |
| Sandwiches (with French Fries) | |
| Pulled Pork Barbecue with Cole Slaw on a Rustic Roll | 13.95 |
| Fried Catfish with Lettuce, Tomato, Onion and Chipotle 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

Strawberry Shortcake

With a Shortcake Biscuit, Local Strawberries and Whipped Cream
8.50

Coconut Cake

White Genoise layered with Coconut Cream with White Fluffy Frosting
8.50

Crème Caramel

8.00

Ice Cream Sandwich

House-made Vanilla Ice Cream with Baklava
in a Chocolate Brownie Crust with Bittersweet Hot Fudge Sauce
10.50

Warm Rhubarb Cherry Crisp

with a Pecan Streusel
8.00

Flourless Chocolate Cake

with Raspberry Sauce, Crème Anglaise
8.00

Carrot Cake

with Toasted Cashew Buttercream and Cream Cheese Frosting
8.00

Key Lime Pie

with a Ginger Pecan Biscotti Crust and Fruit Sauces
8.50

Chocolate Mousse Dome Cake

Chocolate Glaze, Raspberry Coulis, Crème Anglaise
9.50

Aperitif and Dessert Wines

By The Glass

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| Campari | 8.50 | Warre's LBV Port, 2003 | 8.50 |
| Lustau Papyrusa Light Manzanilla Sherry | 7.50 | Warre's Otima 10 Year Tawny Port | 8.50 |
| Ximenex Alvear Olorosa Cream Sherry | 7.50 | Busnel Calvados, Vieilles Réserve, V.S.O.P. | 9.50 |
| Courvoisier VSOP Cognac | 10.50 | Muscat de Beaumes de Venise, 2015 (France) | 8.00 |