

DUNER'S

RESTAURANT

Saturday, December 16, 2017

Gift Certificates Available!

Soups	
Asparagus and Potato with White Cheddar	7.95
Manhattan Style Seafood Chowder	8.95
Appetizers	
Panko Crusted Fried Oysters with Chimichurri Aioli	12.00
Fried Calamari with Honey, Ginger Soy Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Sweet Potato Caponata Sauce	14.50
House Made Country Pâté with Pommery, Cornichons, Sliced Apples, Grilled Bread	13.00
House Made Potato and Parmesan Pierogies in a Braised Beef Brisket French Broth, Sour Cream	10.50
Buttermilk Fried Quail over Pimento Cheese stuffed French Toast, Fried Local Egg, Spicy Honey	15.50
Baked Chevre crusted with Apricot Pepper Jelly, Crostini	9.50
Chinese Sticky Stir Fried Pork Dumplings with Ginger Cilantro Aioli, Scallions	9.50
House Smoked Trout and Cream Cheese Rangoon Wontons, Sweet Bell Pepper Sambal, Soy Syrup	11.50
Shaved Leg of Lamb Salad with Crispy Chick Peas, Feta, Baby Arugula, Cucumber Yogurt Sauce	12.00
Entrées (with house salad)	
Sesame Crusted Tuna* with Peanut Sauce, Gingered Snow Pea and Purple Cabbage Lo Mein	28.95
Seared Rockfish with Sautéed Spinach Gnocchi, Kobucha Squash, Bacon and Corn, Lemon Beurre Blanc	28.95
Spice Rubbed Salmon over Roasted Cauliflower Puree, Sautéed Local Spinach, Pine Nuts, Golden Raisins	25.95
Seared Rag Mt. Trout over Roasted Butternut Squash and Chorizo Risotto, Baby Arugula and Pepita Salad	24.95
Grilled Rib Eye Steak* with Bacon Gorgonzola Butter, Mashed Potatoes	34.95
Seared Beef Tenderloin* with Pearl Onion and Red Wine Reduction, Scalloped Potatoes, Asparagus	36.95
Seared Duck Breast with Dried Cranberry Demi-glace over Parmesan Risotto	24.95
Grilled Marinated Timbercreek Chicken with Caramelized Onion Jus, Gruyere, Mashed Potatoes	24.95
Grilled Pork Chop with Shiitake Thyme Jus, Mashed Potatoes	24.95
Grilled Hangar Steak* with Red Wine Herb Jus, Mashed Potatoes, Haricots Verts	25.95
Sautéed Veal Sweetbreads with Caramelized Onions, Bourbon and Bacon Cream, Mashed Potatoes	28.95
Roasted Lamb Rack* with Sundried Tomato and Basil Pesto, Spinach, Mashed Potatoes	35.95
Veal Scaloppine over House Made Fettuccine with Lemon Caper Beurre Blanc, Parmesan, Arugula Salad	25.95
Slow Braised Beef Brisket with Red Wine Jus, Mashed Potatoes	23.95
Vegetarian (with house salad)	
Crispy Spinach Gnocchi tossed with Maitake Mushrooms, Kobucha Squash, Corn and Herbs over Roasted Carrot and Pistachio Romesco, Parmesan	23.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Zucchini, Artichoke Heart, House Made Italian Sausage and Spinach in a Vodka Tomato Cream Sauce, Parmesan	25.95
Sandwiches (with French Fries)	
Spicy Pulled Pork Barbecue with Cole Slaw on a Rustic Roll	13.95
Fried Catfish with Lettuce, Tomato, Onion and Tartar Sauce 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

Black Bottom Molasses Pie

with Crème Anglaise

8.00

Chocolate Gingerbread

with Dark Rum Coconut Mousse

7.50

Blueberry Crème de Cassis Cheesecake

with a Lemon Biscotti Crust and Lemon Curd Sauce

9.00

Oven Roasted Bosc Pear

wrapped in Phyllo Dough with Frangipane and Dried Fruit

8.50

Crème Caramel

8.00

Ice Cream Sandwich

House-made Vanilla Ice Cream with Oatmeal Cookie Dough
in a Chocolate Brownie Crust with Salted Caramel

10.50

Ginger Bread Scotch Whisky Torte

Gingerbread layered with Scotch Whisky Cream and Vanilla Bean Buttercream

8.00

Warm Salted Caramel Apple Crisp

with Local Henley Apples and a Pecan Cinnamon Streusel

8.00

Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis, Crème Anglaise

9.50

Aperitif and Dessert Wines

By The Glass

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		