

DUNER'S

RESTAURANT

Sunday, June 25, 2017

Soups	
Moroccan Chickpea and Vegetable with Lemon Herb Yogurt	7.95
Watermelon Gazpacho with Sea Salt and Olive Oil	7.95
Appetizers	
Panko Crusted Fried Oysters with Saffron and Smoked Paprika 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 Mango Basil Lime Salsa Cruda	14.50
House Made Country Pâté with Pommery, Spicy Pickled Ramps, Sliced Apples, Grilled Bread	13.00
Duck, Local Shitake and Cabbage Eggrolls with a Korean Barbeque Sauce and Creamy Ginger Sambal	9.50
Local Heirloom Tomato Caprese with Fresh Mozzarella, Basil Pesto, Balsamic Reduction	11.50
Watermelon, Local Blueberry, Quinoa, Feta, Pecan and Arugula Salad, Lemon Yogurt Sauce	10.50
Crispy Fried Chicken Livers with Balsamic Grilled Red Onions, Herb Aioli, Bacon	8.00
Entrées (with house salad)	
Jumbo Lump Crabcakes with Tartar Sauce, Cole Slaw and Mashed Potatoes	28.95
Sautéed Soft Shell Crabs over Basmati Rice, Bacon, Tomato and Arugula Salad, Cajun Remoulade	28.95
Seared Halibut with Sautéed Spätzle and Spinach, Sweet Pea Pesto, Gazpacho Jam, Balsamic	29.95
Ginger Teriyaki Grilled Tuna with Sushi Rice, Spicy Pickled Vegetables, Avocado	28.95
Seared Rag Mt Trout with Local Mushroom Cakes, Sautéed Spinach, Lemon Beurre Blanc	24.95
Seared Salmon with Grilled Peach, Pistachio, Arugula, Quinoa and Goat Cheese Salad, Balsamic Vinaigrette	25.95
Grilled Rib Eye Steak* with Brandy Herb Brown Sauce, Mashed Potatoes, Broccolini	34.95
Seared Beef Tenderloin* with Red Wine Demi-glace, Scalloped Potatoes, Haricots Verts	36.95
Roasted Lamb Rack* over Fingerling Potatoes and Spinach, Sundried Tomato Pesto	35.95
Seared Duck Breast with Spicy Vietnamese Sauce, Parmesan Risotto	24.95
Crispy Fried Buttermilk Timbercreek Chicken with Pommery Mustard Cream Sauce, Mashed Potatoes	24.95
Grilled Pork Chop with Local Peach Balsamic Barbecue Sauce, Mashed Potatoes	24.95
Grilled Hangar Steak* with Cilantro Chimichurri Sauce, Mashed Potatoes	25.95
Veal Scaloppini over House Made Fettuccine, Lemon Caper Beurre Blanc, Arugula Salad, Parmesan	25.95
Sautéed Veal Sweetbreads with Dijon and Bacon Cream, Mashed Potatoes	27.95
Vegetarian (with house salad)	
Trio: Curried Chickpea, Local Broccoli and Quinoa Salad; Local Mushroom Cakes with Beets and Goat Cheese, Herb Aioli; Asparagus, Sun Dried Tomato and Parmesan Stuffed Puff Pastry, Basil Pesto	23.95
Pasta (with house salad)	
House Made Bow Tie Pasta with Roasted Tomato, Zucchini, Squash, Spinach, Shrimp, House Made Italian Sausage in a Pesto Cream Sauce and Parmesan	25.95
Sandwiches (with French Fries)	
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
Vegetable	
Sautéed Local Sugar Snap Peas with Garlic and Lemon	7.95

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

Desserts

Apricot Almond Torte

with Vanilla Genoise, Apricot Jam, Swiss Meringue Buttercream and Crème Anglaise
8.00

Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis and Crème Anglaise
9.50

“Smores” Cheesecake

with Bittersweet Chocolate Sauce
9.50

Chocolate Truffle Torte

with a Toasted Pecan Cashew Crust and Vanilla Sauce
8.95

French Coconut Pie

with Raspberry Sauce and Caramelized Pineapple
8.00

Crème Caramel

8.00

Ice Cream Sandwich

House-made Coffee Ice Cream with Candied Hazelnuts
in a Chocolate Brownie Crust with Bittersweet Hot Fudge
10.50

Warm Peach Cobbler

with local Henley Orchard Peaches
8.00

Lemon Chess Tartlet

with a Pâte Sucre and Raspberry Sauce
8.50

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