

DUNER'S

RESTAURANT

Sunday, June 17, 2018

Soups	
Beef, Poblano and Corn Chowder	7.95
Watermelon Gazpacho with Olive Oil and Sea Salt	7.95
Appetizers	
Panko Crusted Fried Oysters with Romesco Aioli	12.00
Fried Calamari with Pasilla Pepper-Pale Ale Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Rum, Orange, Currant and Bacon Reduction	14.50
Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Grilled Bread	13.50
Local Beet Carpaccio, Pesto Chevre, Sea Salt, Olive Oil, Pea Shoots, Balsamic	10.50
Grilled Flatbread with Pesto, Fresh Mozzarella, Tomato and Arugula	12.00
House White Cheddar Pimento Mac'n Cheese, Biscuit Crumbs, Green Tomato Jam	8.50
Herbed Meatballs simmered in Heirloom Tomato Ragout, House Ricotta, Crostini, Balsamic	10.00
Entrées (with house salad)	
Crispy Lobster and Halibut Cakes, Cheese Grits, Jalapeño Slaw, Spicy Cajun Cream Sauce	28.95
Seared Halibut, Crispy Lemon Herb Gnocchi and Heirloom Tomatoes, Corn Coulis, Lemon Beurre Blanc	29.95
Curried Risotto Crusted Salmon with Sautéed Spinach and Golden Raisins, Pistachio and Lemon Butter	25.95
Seared Rag Mt. Trout, Local Mushroom Cake, Roasted Carrot and Almond Romesco	24.95
Sesame Crusted Tuna*, Sushi Rice, Peanut Kohlrabi Slaw, Pickled Ginger Aioli	28.95
Grilled Rib Eye Steak* with Red Wine Herb Reduction, Mashed Potatoes, Asparagus	34.95
Beef Tenderloin* with Scalloped Potatoes, Roasted Garlic Demi-glace, Grilled Onions	36.95
Grilled Marinated Asian Chicken with Ginger Curry Sauce, Basmati Rice	23.95
Seared Duck Breast* with Sautéed Spaetzel and Zucchini, Dried Fruit Reduction	24.95
Grilled Pork Chop with Pommery Mustard, Bourbon Barbecue Sauce, Mashed Potatoes	24.95
Grilled Flank Steak* with Mint Jalapeño Basil Sauce, Wasabi Mashed Potatoes	26.95
Roasted Lamb Rack* with Shishito Peppers, Sundried Tomato Pesto, Mashed Potatoes	34.95
Veal Scaloppine over House Made Fettuccine with Lemon Caper Butter Sauce, Arugula Salad, Parmesan	25.95
Sautéed Veal Sweetbreads with Red-Eye Gravy, Mashed Potatoes, Sautéed Spinach	28.95
Vegetarian (with house salad)	
Trio: Heirloom Cherry Tomatoes, Fresh Mozzarella, Sea Salt, Basil Pesto, Balsamic; Crispy Pimento Mac'n Cheese Fritters with Green Tomato Jam; Local Mushroom Cake, Roasted Carrot and Almond Romesco	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)	
Meat Loaf with Spicy Honey Mustard 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	8.50

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

Desserts

Strawberry Cake

Strawberry Cake layered with Fresh 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 Mint Chocolate Chip Ice Cream
in a Chocolate Brownie Crust with Bittersweet Hot Fudge Sauce
10.50

Warm Peach Cobbler

with Local Crozet Peaches
8.00

Chocolate Truffle Cake

with a Toasted Cashew Pecan Crust
8.50

Key Lime Tequila Chiffon

with Vanilla Genoise and Raspberry Coulis
8.50

Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis, Crème Anglaise
9.50

Aperitif and Dessert Wines

By The Glass

Lustau Papirusa Light Manzanilla Sherry	7.50	Warre's LBV Port, 2004	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.	10.50
		Muscat de Beaumes de Venise, 2015 (France)	8.00