

DUNER'S

RESTAURANT

Sunday, November 18, 2018

Soups	
Tomato with Grilled Cheese Crouton	7.95
Spicy Black Bean Chili with White Cheddar	7.95
Appetizers	
Panko Crusted Fried Oysters with Cilantro Lime Red Curry Aioli	12.50
Fried Calamari with Teriyaki Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Chorizo, Tomato and Pommery Mustard Sauce	14.50
Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Grilled Bread	13.50
Chinese Sticky Stir Fried Duck Dumplings, Ginger Aioli, Scallions	10.50
Sorghum Molasses Glazed Pork Belly, Sautéed Spaetzel and Herbs, Porter Pan Jus	11.50
Roasted Local Baby Beets, Avocado, House Made Ricotta, Pistachio, Spicy Honey	12.00
Crispy Potato Gnocchi tossed with Lobster and Herbs in a Garlic Lemon Cream Sauce	12.00
Entrées (with house salad)	
Jumbo Lump Crab Cakes with Cole Slaw, Tartar Sauce, Mashed Potatoes	29.95
Seared Wild Rockfish, Crispy Spaetzel, Mushrooms, Swiss Chard and Cipollini Onions, Pommery Beurre Blanc	27.95
Seared Salmon, Winter Squash-Ricotta Pierogies tossed with Grilled Corn and Spinach, Lemon Cashew Aioli	26.95
Crispy Fried Whole Flounder, Sesame Shaved Carrot Salad, Basmati, Ginger Aioli	30.95
Mushroom Duxelle and Spinach stuffed Trout, Crispy Potato Gnocchi in Sage Butter, Parmesan	25.95
Grilled NY Strip Steak* with Tuscany Butter, Mashed Potatoes, Green Beans	31.95
Seared Beef Tenderloin* with Smoked Garlic Demi-glace, Mashed Potatoes, Grilled Portobello Mushroom	36.95
Roasted Lamb Rack* with Sun Dried Tomato Pesto, Mashed Potatoes, Sautéed Spinach	36.95
Grilled Flank Steak* with Mushroom Thyme Brown Sauce, Mashed Potatoes	26.95
Grilled Pork Chop with Local Apple, Brandy and Sage Cream Sauce, Mashed Potatoes	26.95
Seared Duck Breast* with Parmesan Risotto, Raspberry Demi-glace	24.95
Red Curry Coconut Braised Chicken over Basmati Rice	22.95
Veal Scaloppine, House Made Fettuccine, Lemon Caper Butter Sauce, Arugula Salad, Parmesan	25.95
Veal Osso Buco with Saffron Risotto	30.95
Slow Braised Beef Brisket, Red Wine Jus, Mashed Potatoes	24.95
Vegetarian (with house salad)	
Polenta, House Made Ricotta and Mushroom Ragout Lasagna, Arugula and Pistachio Salad, Balsamic	24.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Artichoke Hearts, Bacon and Spinach in Herb Garlic Cream, Parmesan	25.95
Sandwiches (with French Fries)	
Grilled Beef Tips with White Cheddar, Lettuce, Tomato, Onion and Pommery Mayonnaise on a Rustic Roll	13.95
Fried Oysters with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	14.95
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

Crème Caramel

8.00

Ice Cream Sandwich

House-made Toasted Almond Ice Cream
in a Chocolate Brownie Crust with Bittersweet Hot Fudge Sauce

10.50

Lemon Raspberry Torte

Lemon Genoise layered with White Chocolate Mousse, Raspberry Jam and Lemon Buttercream

8.50

Black Bottom Molasses Pie

with a Crumb Topping and Vanilla Sauce

8.00

Pumpkin Cheesecake

with a Spiced Biscotti Crust, Vanilla Sauce and Salted Caramel

9.00

Chocolate Gingerbread

with Pumpkin Chiffon and Vanilla Sauce

8.50

Warm Pear and Apple Pecan Crisp

with Local Apples and Asian Pears

8.00

Maple Butternut Squash Pot de Crème

with Ginger Snap Cookies

8.00

Chocolate Mousse Dome Cake

with Raspberry Coulis and 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