

DUNER'S

RESTAURANT

Dinner, Friday, July 03, 2009

Soups

Tomato and Cucumber Gazpacho, Olive Oil, Sea Salt	5.95
Red Pepper with Lime Cream	5.95

Appetizers

Soy Glazed Salmon, Spicy Cream Cheese and Scallion Wontons, Red Pepper and Ginger Sambal	8.50
Spiced Beef Tip, Black Bean, White Cheddar and Caramelized Onion Quesadilla, Avocado Sour Cream	8.50
Crispy Fried Green Tomatoes with Cajun Ré-moulade, Fresh Cilantro	7.95
Baked Artichoke Heart, Spinach and Goat Cheese Gratin, Baked Bread, Olive Oil	8.50
Fried Oysters with Roasted Garlic Aioli	8.95
Grilled Scallops with Grilled Artichoke Hearts, Romesco Sauce	10.95
Crispy Fried Calamari with Tomato, Serrano Pepper and Cilantro Salsa	7.95
Steamed Mussels in Lemon, Garlic and Thyme Butter Sauce	8.95
Belgian Blue Potato Gnocchi tossed with Sausage and Fava Beans, Garlic Butter Sauce	7.95

Entrées (with house salad)

Jumbo Lump Crabcakes with Cole Slaw and Tartar Sauce	24.95
Sautéed Soft Shell Crabs with Avocado and Bacon Salad, Lemon Pepper Beurre Blanc	24.95
Seared Rag Mtn. Trout Filet with Crispy Fingerling Potato, Asparagus, Herb and Lemon Salad	19.95
Crispy Whole Fried Red Snapper with Spicy Grilled Pineapple and Red Pepper Sambal	23.95
Seared Salmon with a Prosciutto and Sweet Pea Tart, Grilled Pesto Marinated Artichoke Hearts	21.95
Soy Glazed Tuna* with Steamed Sushi Rice and Edamame, Spicy Mayonnaise, Ginger Vinaigrette	24.95
Seared Pacific Halibut with a Brie Stuffed Potato Cake, Local Swiss Chard, Lemon Butter	24.95
Grilled Rib Eye Steak with Local Greek Basil and Roasted Garlic Butter	25.95
Baked Chicken Breast stuffed with Country Ham and Cheddar, Fresh Marinated Tomatoes	18.95
Seared Duck Breast and Confit Duck Leg with Summer Squash and Zucchini Risotto, Brown Jus	21.95
Sautéed Veal Sweetbreads with Hash Brown Potatoes, Creamy Pea and Onion Sauce	21.95
Seared Hangar Steak with Bourbon Reduction, Creamy Horseradish Potatoes	19.95
Veal Scaloppine served over House-made Fettuccine with Citrus and Saffron Beurre Blanc	24.95
Seared Beef Tenderloin with Roasted Garlic and Red Wine Reduction, Warm Blue Cheese, Sugar Snap Peas	28.95
Grilled Flank Steak with Soy Ginger Chili Glaze	18.95
Sautéed Calf's Liver with Caramelized Onions, Balsamic and Bacon	19.95
Roast Rack of Lamb with Stewed Eggplant, Tomato and Basil, Roasted New Potato	28.95
Grilled Pork Tenderloin with Ginger and Local Peach Gastrique	18.95

Vegetarian (with house salad)

Local White Squash stuffed with Caramelized Onion and Parmesan, Sautéed Romano Beans, Feta and Mushroom Couscous	18.95
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Pasta (with house salad)

Fresh Garlic Angel Hair Pasta tossed with Shrimp, Chorizo, Spinach and Roma Tomatoes, in Arugula Pesto Sauce, Parmesan	21.95
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Sandwiches (with French Fries)

BLT with Brown Sugar Bacon, Fresh Mozzarella and Herb Mayonnaise on a Rustic Roll	10.95
Fried Catfish with Lettuce, Tomato and Serrano Pepper Aioli on a Rustic Roll	10.95

Vegetable

Sautéed Spinach and Brussels Sprouts with Garlic Parmesan Butter	4.95
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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses

Desserts

Chocolate Mousse Dome Cake
with Crème Anglaise and Raspberry Purée
7.50

Crème Caramel
6.50

Mango Cheese Cake
with Toasted Biscotti Crust and Raspberry Sauce
7.95

Passion Fruit–Coconut Panna Cotta
Coconut Panna Cotta with Passion Fruit Mirror Glaze
7.50

Ice Cream Sandwich
Butterscotch Caramel Ice Cream with Chocolate Chips
in a Chocolate Brownie Crust with Warm Chocolate Sauce
7.95

Chocolate–Orange Italian Torte
White Genoise layered with House-made Orange Ricotta and Chocolate Buttercream
7.50

Warm Peach Cobbler
with Local Crozet Peaches
7.50

Strawberry Bavarian
Lemon Butter Cake with Strawberry Bavarian Cream and a Mirror Glaze
7.50

Cappuccino 3.50

Espresso 2.25

Aperitif and Dessert Wines By The Glass

Campani	6	Quinta do Infantado Port LBV 2001	8
Dubonnet Aperitif Blonde or Rouge	6	Warre's Otima 10yr Old Wood Aged Tawny Port	8
Lustau "Papurusa" Manzanilla Dry Sherry	6	Busnel Calvados, Vieilles Réserve, V.S.O.P.	9
Lustau Rare Cream Solera Superior Sherry	6	Dom. Durban Muscat Beaumes-de-Venise 2005	8
Courvoisier VSOP Cognac	9	La Cappuccino, Arzimo Garganega, Veneto	8
Cles des Ducs VSOP Armagnac	8	Vin Santo, Castello di Poppiano, Malvasia	8