

DUNER'S

RESTAURANT

Dinner, Wednesday, July 28, 2010

Soups

Sweet Roasted Onion with Country Croutons, Parmesan	5.95
Gazpacho with Lemon Sour Cream	5.95

Appetizers

Braised Pork, Corn, Avocado and White Cheddar Quesadilla with Spicy Tomatillo Salsa	8.50
Country Pâté with Sliced Apples, Pommery Mustard, Crostini and Cornichons	8.50
Four Cheese and Roasted Red Pepper Stuffed Squash Blossoms, Pesto and Spinach Panzanella, Balsamic	8.50
Panko Crusted Fried Oysters with Chipotle Aioli	8.95
Grilled Scallops with Wasabi Soy Sauce and Cucumber-Ginger Salad	10.95
Fried Calamari with Marinara Dipping Sauce	8.95
Steamed Mussels in Lemon, Garlic and Fresh Herb Butter Sauce	8.95
House-made Potato Gnocchi with Local Oyster Mushrooms and Chorizo in Herb Brown Butter	8.50
Grilled Flatbread with Crispy Fried Local Eggplant, Roasted Tomato Sauce, Brie and Red Pepper Flakes	8.95

Entrées (with house salad)

Jumbo Lump Crabcakes with Cole Slaw and Tartar Sauce	25.95
Fried Catfish with Chorizo, Potato, Pepper and Cheddar Stuffed French Toast, Spicy Tomato Beurre Blanc	19.95
Baked Rockfish with a Summer Vegetable Crêpe, Sundried Tomato and Local Ham Sauce	24.95
Grilled Tuna* with Sushi Rice and Cucumber Salad, Red Chile and Garlic Aioli, Soy Reduction	24.95
Seared Salmon with Local Potato, Dill and Bacon Salad, Lemon Aioli	21.95
Crispy Whole Fried Flounder with Spicy Orange and Cantaloupe Relish, Basmati Rice	23.95
Seared Rag Mt. Trout with Asparagus, Golden Oyster Mushroom and Brie Tart, Roasted Tomato Coulis	21.95
Fennel, Roasted Pepper and Chèvre stuffed Baked Chicken Breast with Arugula Pesto	18.95
Seared Duck Breast and Confit Duck Leg with Spätzle, Kite's Bacon, Asparagus, Spiced Port Gastrique	23.95
Seared Beef Tenderloin with Local Oyster Mushroom and Cipollini Jus, Horseradish Scalloped Potatoes	28.95
Grilled Pork Tenderloin with Local Peach and Onion Compote	18.95
Seared Flatiron Steak with Roasted Fingerling Potatoes, Red Wine Sauce, Basil Oil and Grilled Asparagus	22.95
Grilled Flank Steak with Jalapeño and Orange Molasses Barbecue Sauce	19.95
Sautéed Calf's Liver with Caramelized Onions, Bacon and Balsamic Glaze	19.95
Seared Rack of Lamb with Roasted Garlic Mashed Potatoes, Summer Succotash and Rosemary Sauce	28.95
Veal Scaloppine with Fresh Fettuccine, Tomato-Thyme Butter Sauce	23.95
Grilled Rib Eye Steak with Red Wine Reduction, Bacon-Parmesan Stuffed Potato	25.95

Vegetarian (with house salad)

Potato and Sea Salt Gnocchi tossed with Heirloom Tomatoes, Artichoke Hearts and Spinach, in Lemon-Garlic Butter Sauce with Parmesan	19.95
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Pasta (with house salad)

House-made Mushroom Duxelles Agnolotti with Sautéed Shrimp, Artichoke Hearts and Garden Fresh Tomatoes, Creamy Corn Coulis Sauce, Parmesan	22.95
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Sandwiches (with French Fries)

Fried Catfish with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	10.95
Grilled Beef Tips with White Cheddar, Lettuce, Tomato, Onions and Tiger Sauce on a Rustic Roll	10.95

Vegetable

Sautéed Brussels Sprouts and Spinach in Lemon Butter Garlic Sauce, Parmesan	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

Warm Peach Crisp
made with Local Crozet Peaches
Toasted Pecan Cinnamon Streusel Topping

7.50

Vanilla-Banana Bread Ice Cream Sandwich
with Chocolate Brownie Crust and Caramel Sauce

7.95

White Chocolate-Baileys Cheesecake
with Chocolate Biscotti Crust and Chocolate Crème Anglaise

7.95

Strawberry Mousse Cake

White Genoise soaked in Vanilla Syrup and Layered with Strawberry Mousse

7.95

Blackberry Tart

Pastry Shell filled with Vanilla Custard and Local Fresh Blackberries

7.95

Summer Rambo Apple Tartlet
with Honey Crème Fraîche and Raspberry Sauce

7.50

Cappuccino 4.00

Espresso 2.75

Aperitif and Dessert Wines By The Glass

Campari	6.95	Quinta do Infantado Port LBV 2001	8.00
Dubonnet Aperitif Blonde or Rouge	6.50	Warre's Otima 10yr Old Wood Aged Tawny Port	8.00
Lustau "Papurusa" Manzanilla Dry Sherry	6.50	Busnel Calvados, Vieilles Réserve, V.S.O.P.	9.00
Lustau Rare Cream Solera Superior Sherry	6.50	Saint Dominique, Muscat de Beaumes de Venise	9.00
Courvoisier VSOP Cognac	9.50	Cles des Ducs VSOP Armagnac	8.50
		Lillet Rouge or Blanc	7.95