

Entrees

Organic Scottish Salmon

Braised lettuce, smoked bacon, turnips,
shiitake mushrooms, Manila clams

26

Grilled Moullard Duck Breast

Crispy duck rilette, variation of sunchokes and pomegranate
and red wine duck jus

27

Roasted Rack of Venison

Braised cavolo nero, yukon gold potato Anna,
dried fruit compote and tart cherry reduction

32

Housemade Ricotta Gnocchi

Quince, braised artichokes, Olio Verde Extra Virgin Olive Oil,
Reggiano Parmesan, 25 year balsamic

21

Duo of Wolfe's Neck Farm Beef

Grilled Hanger Steak and Braised Beef Cheeks,
Celery root puree, caramelized apples, Brussels sprouts,
smoked bacon, Calvados sauce

36

Seared Dayboat Cod

Saffron, red wine poached fingerling potatoes,
Bouillabaisse broth and crisp Serrano Ham

28



*The Dunaway Restaurant is committed to being a socially responsible business by supporting
local and sustainable farmers, fishers & ranchers.*

Please inform your server of any food allergies. A 20% gratuity will be added to parties of 6 or more.

Mary Dumont - Executive Chef

Benjamin Gaherty - Manager