GROUP DINING MENUS

FALL – WINTER 2023

DUNE

BY LAURENT TOURONDEL



OUR STORY

Inspired by the vibrant hues and decadent flavors of South Florida's breezy coastal landscape, DUNE by Laurent Tourondel brings Fort Lauderdale an elevated dining experience unlike any other. Helmed by globally-renowned Chef Tourondel whose unrelenting passion brought forth an award-winning portfolio of restaurants throughout the world DUNE ushers in a new era of contemporary American cuisine characterized by an emphasis on creativity and innovation.

DUNE by Laurent Tourondel in collaboration with NYC's WeChef Hospitality, is set within the Auberge Residence, where refinement, elegance and oceanfront dining is the order of the day.

DUNE

BY LAURENT TOURONDEL

RECEPTION

$45.00 PER PERSON, selection of 6 for first hour

$52.00 PER PERSON, selection of 8 for first hour

SECOND HOUR, $25.00 PER PERSON

All pricing is subject to 24% service charge and applicable FL sales tax



Calamari, Shrimp & Zucchini Fritti | Jalapeño Remoulade

Beef & Polenta Cake I Tomatoes

Beef Chorizo Ravioli

Octopus Putanesca

Fried Chicken Steamed Bun | Ranch Mayo, Pickles, Pickled Onions, Dill, Gem Lettuce

Blackened Grouper Steamed Bun | Basil, Cilantro, Chili-Lime Mayo

Fig Crostini | Fig Jam, Gorgonzola, Prosciutto & Rosemary

Tomato-Burrata Flat Bread | San Marzano Tomato, Olives, Basil, Oregano, Parmesan

Mushroom & Truffle Flat Bread |Wild Mushrooms, Taleggio, Caramelized Onion, Truffle Oil

Spicy Crispy Tuna Nigiri | Avocado, Yuzu

Crispy Beef Nigiri | Truffle Aioli, Grated Daikon

Crispy Salmon Nigiri | Yuzu Mayo, Wasabi, Shiso, Kaiware, Serrano

Spicy Tuna Roll | Avocado, Kewpie-Siracha, Wild Puffed Rice

Hamachi & Jalapeno Roll | Grated Ginger, Yuzu Guacamole, Soy Glaze

Salmon Roll | Fresh & Smoked Salmon, Avocado, Cucumber, Daikon Sprouts

Skinny Roll | Yam, Cucumber, Avocado, Yuzu, Hoisin, Shiso

* Menus are subject to change based on seasonality and availability of ingredients

The Florida Department of Health advises that consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness

STATIONS

2 HOURS

MEDITERRANEAN MEZZE STATION / $15 (V)

Selection of Marinated Olives, Roasted Peppers & Marinated Vegetables,
Hummus, Romesco, Black Olive Tapenade, Cucumber and Mint Tzatziki Romaine Spears,
Pita Chips, Grilled Country Bread

ARTISAN CHEESE DISPLAY /$20PP (V)

Selection of Imported and Domestic Cheese, Grapes, Assorted Gourmet Crackers, Breadsticks,
Local Honey, Fig Spread, Dried Fruits & Nuts

ANTIPASTO / $20

Assorted Olives, Roasted Peppers, Sweet n' Sour Cipollini Onions, Marinated Artichoke Hearts
Crushed Red Potatoes with Anchovy, Marinated Mushrooms with Aged Balsamic,
Focaccia with Black Olive Tapenade

CHARCUTERIE BOARD / $20

Selection of Charcuterie from Salumeria Biellese
Gourmet Crackers, Toasted Baguette, Cornichons and Cured Olives

Select any combination of two (Artisan Cheese Display, Antipasto, Charcuterie Board) /$32





STATIONS

2 HOURS

PASTA $28

SELECT TWO

Garganelli Pasta | Wild Mushroom, Spinach, Pecorino, Marsala (V)
Orecchiette Pasta | Italian Sausage, Chiles, Broccoli Rabe Pesto
Spicy Rigatoni | Vodka Sauce (V)
Shrimp Scampi & Artichoke Raviolini | Key West shrimp, scampi butter, confit lemon

POKE BOWL $30

SELECT THREE

Ahi Tuna | White Rice, Pickled Daikon, Sesame, Wakame
Hamachi | Seasoned Sushi Rice, Scallions, Jalapeno, Furiyake
Salmon | Brown Rice, Edamame, Tobiko, Cucumber & Nori
Marinated Tofu | Brown Rice, Julienne Carrot, Scallion & Cilantro (V)

SUSHI $40

Chef Prepared Assortment of Sushi Rolls, Nigiri & Sashimi
Sushi Chef $300.00

EMPANADA $30 | *served with tomatillo & roasted tomato salsa, cilantro avocado crema*

SELECT THREE

Adobo Roasted Pork Loin
Chicken & Poblano
Beef Pastelitos & Potato
Huitlacoche, Grilled Corn & Oaxaca (V)
Black Bean, Mushroom & Roasted Chile (V)

STATIONS

2 HOURS



MEATBALL $35 | *served with garlic focaccia*

SELECT TWO

LT Signature Meatball
Turkey & Herb De Provence Meatball
Impossible Meatball (V)

SIGNATURE DUNE BUFFET $50 | Carver Fee $200

Caesar Salad | Baby Gem Lettuce, Pecorino Crisp
Roasted Cauliflower | Capers, Parmesan
Smashed Fingerling Potatoes | Rosemary, Garlic
Orecchiette | Sausage, Broccoli Rabe, Parmesan, Black Pepper-Lemon Breadcrumbs
Carving NY Strip Steak, Served with 7 Peppercorn Armagnac + Jalapeno Chimichurri
Substitute: Tenderloin/$15pp

MINI SWEETS $18 | *One Hour Passed or Stationary*

SELECT THREE

Tiramisu, Frangelico Soaked Biscuit
Cheesecake, Amaretti Crust, Citrus
Fruit or Lemon Tart
Salted Caramel Tart, Dark Chocolate
NY Style Cheesecake Cannoli
Assorted Macarons

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LUNCH

$70.00 PER PERSON

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APPETIZER

SELECT TWO | *served family style or plated*

Salmon Roll | Fresh and Smoked Salmon, Avocado, Cucumber, Daikon Sprouts
Spicy Tuna Roll | Avocado, Kewpie Siracha, Wild Puffed Rice
Yellowtail Crudo | Sun Gold Tomato, Champagne Vinegar, Chili, Sisho
Heirloom Beets Carpaccio | Roasted Pistachio-Citrus Vinaigrette, Montechevre Goat Cheese
Greek Salad | Heirloom Tomato, Cucumber, Kalamata Olives, Greek Feta, Extra Virgin Olive Oil
Tomato-Burrata Flatbread | San Marzano Tomato, Olives, Basil, Oregano, Parmesan
Mushroom &Truffle Flatbread | Wild Mushrooms, Taleggio, Caramelized Onion, Parmesan, Truffle Oil
Calamari And Shrimp Fritti | Zucchini, Jalapeño, Remoulade

ENTRÉE

SELECT THREE | *served family style or plated*

Caesar Salad | Baby Gem Lettuce, Pecorino Crisp – Choice of Chicken or Salmon
Chopped Salad | Gem Lettuce, Bell Peppers, Haricot Vert, Artichoke, Cucumber, Garbanzo, Avocado, Pomegranate, Sunflower Seed, Oregano Dressing – Choice of Chicken or Salmon
Tuna, Salmon & Hamachi Poke Bowl | Sushi Rice, Avocado, Sriracha, Shiso, Crispy Shallots, Key Lime Ponzu
Grilled Branzino Filet | Lemon Broth, Fennel, Artichoke, Hummus, Coriander, Confit Lemon
Blackened Swordfish Sandwich | Avocado, Marinated Red Peppers, Cilantro, Jalapeno Remoulade, Focaccia Bun

DESSERT

SELECT TWO | *served family style or plated*

Milk Chocolate Peanut Butter Croquant | Banana Gelato
Key Lime Meringue-Cheesecake | Key Lime Pie Gelato





DINNER

$95.00 PER PERSON

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APPETIZER

SELECT TWO | *served family style or plated*

Yellowtail Crudo | Sun Gold Tomato, Champagne Vinegar, Chili, Sisho
Greek Salad | Heirloom Tomatoes, Cucumbers, Kalamata Olives, Aged Greek Feta, Extra Virgin Olive Oil
Chopped Salad | Gem Lettuce, Peppers, Haricot Vert, Artichoke, Cucumber, Garbanzo,
Avocado, Pomegranate, Sunflower Seed, Oregano Dressing

ENTRÉE

SELECT TWO | *served family style or plated*

Roasted Scottish Salmon | Greek Yogurt
Organic Chicken "Diablo" | Pickled Cherry Peppers, Tarragon
Hanger Steak| Tomato-Oregano Choron

SIDES

SELECT TWO | *served family style or plated*

Cauliflower Couscous | Honey-Cumin Roasted Carrots
Eggplant & Chickpeas Caponata | Basil
Smashed Fingerling Potatoes | Rosemary, Garlic
Home Made Fries | Truffle Aioli

DESSERT

SELECT TWO | *served family style or plated*

Milk Chocolate Peanut Butter Croquant| Banana Gelato
Key Lime Meringue-Cheesecake | Key Lime Pie Gelato

DINNER

$125.00 PER PERSON

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APPETIZER

SELECT THREE FROM SPECIALTIES, CRISPY RICE, AND SALAD

SPECIALTIES

Calamari, Shrimp & Zucchini Fritti | Jalapeño Remoulade

Grilled Spanish Octopus | Chickpea & Chorizo, Romesco Sauce

Mushroom & Truffle Flat Bread | Wild Mushrooms, Mozzarella, Taleggio, Caramelized Onion, Parmesan, Truffle Oil

CRISPY RICE

Crispy Spicy Tuna | Avocado, Yuzu

Crispy Beef Nigiri | Truffle Aioli, Grated Daikon

Crispy Salmon | Yuzu Mayo, Wasabi, Shiso, Kaiware, Serrano

SALAD

Greek Salad | Heirloom Tomatoes, Cucumbers, Kalamata Olives, Aged Greek Feta, Extra Virgin Olive Oil

Dune's Chopped Salad | Gem Lettuce, Peppers, Haricot Vert, Artichoke, Cucumber, Garbanzo, Avocado, Pomegranate, Sunflower Seed, Oregano Dressing

ENTRÉE

SELECT TWO | *served family style or plated*

Roasted Scottish Salmon | Greek Yogurt

Grilled Branzino Filet | Lemon Broth, Fennel, Coriander, Confit Lemon

Organic Chicken "Diablo" | Pickled Cherry Peppers, Tarragon

Center Cut Filet Mignon | Tomato-Oregano Choron Grilled

Australian Lamb Chops | Oregano, Tomato Concassee

SIDES

SELECT TWO | *served family style or plated*

Cauliflower Couscous | Honey-Cumin Roasted Carrots

Eggplant & Chickpeas Caponata | Oregano Choose One

Smashed Fingerling Potatoes | Rosemary, Garlic

Home Made Fries | Truffle Aioli

DESSERT

SELECT TWO | *served family style or plated*

Milk Chocolate Peanut Butter Croquant | Banana Gelato

Key Lime Meringue-Cheesecake | Key Lime Pie Gelato



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BRUNCH

$70.00 PER PERSON

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APPETIZER

SELECT TWO | *served family style or plated*

Tomato-Burrata Flat Bread | San Marzano Tomato, Olives, Basil, Oregano, Parmesan
Mushroom & Truffle Flat Bread | Wild Mushrooms, Mozzarella, Taleggio, Caramelized Onion, Parmesan, Truffle Oil
Calamari, Shrimp & Zucchini Fritti | Jalapeño Remoulade
Spicy Tuna Roll | Avocado, Kewpie-Siracha, Wild Puffed Rice
Salmon Roll | Fresh & Smoked Salmon, Avocado, Cucumber, Daikon Sprouts
Skinny Roll | Yam, Cucumber, Avocado, Yuzu, Hoisin, Shiso

ENTRÉE

SELECT TWO | *served family style or plated*

Poached Eggs Benedict "Verde" | Grilled Corn Arepa, Country Ham, Hollandaise, Salsa Verde
Huevos Rancheros | Scrambled Eggs, Corn Tortilla, Frijoles Negros, Guacamole, Queso Fresco, Cholula, Pico De Gallo
Tuna, Salmon & Hamachi Poke Bowl | Sushi Rice, Avocado, Soft Boiled Eggs, Sriracha, Shiso, Crispy Shallots, Key Lime Ponzu
Buttermilk Coconut Pancake | Banana Flambe, Key Lime Diplomat, Brazilian Nuts, Pina Colada Sauce
Tres Leches Brioche French Toast | Cuban San Lino Rum-Raisin Diplomate, Chili Confit Pineapple, Crispy Milk
Spiced Scottish Salmon Salad | Avocado, Dry Kale, Lemon "Gribiche", Mache Salad
Prime Hanger Steak & Eggs | 2 Fried Eggs, Breakfast Potatoes, Tomato Hollandaise + $15.00 supplement

DESSERT

SELECT TWO | *served family style or plated*

Milk Chocolate Peanut Butter Croquant| Banana Gelato
Key Lime Meringue-Cheesecake | Key Lime Pie Gelato





CURATED MENUS, OCEANFRONT VIEWS & ELEVATED ENTERTAINING

DUNE's spectacular oceanfront enclave located oceanfront in the heart of Fort Lauderdale will make your next event unforgettable.

We proudly offer:

Curated menus by Michelin-starred Chef Laurent Tourondel

Three private, ocean view indoor and outdoor dining spaces

10 – 500 guest capacity

Full audio/visual capabilities

Immaculate oceanfront entertaining from weddings to corporate meetings, special occasions to intimate celebrations

DUNE

BY LAURENT TOURONDEL

PLAN YOUR EXCEPTIONAL EVENT

Schedule a private tour with our Event Specialists to
select the ideal DUNE dining space for your next event.

To start planning your private event at DUNE by Laurent Tourondel,
email events@dunebylt.com.

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