

# 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 | 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, Shiso
- 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

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

## APPETIZER

SELECT TWO | *served family style or plated*

Yellowtail Crudo | Sun Gold Tomato, Champagne Vinegar, Chili, Siso

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 Chorron 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-Sriracha, 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

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# 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](mailto:events@dunebylt.com).

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