DUNE
BY LAURENT TOURONDEL

Dinner Menu

APPETIZERS & SALADS

Grilled Caesar Salad | baby gem lettuce, pecorino crisp 14

Dunes Chopped Salad | gem lettuce, bell peppers, haricot vert, artichoke, cucumber, garbanzo, avocado, pomegranate, sunflower seed, oregano dressing 15

Crispy Parmesan Souffle | prosciutto, mustard greens, truffle vinaigrette 15

Greek Salad | heirloom tomatoes, cucumbers, kalamata olives, aged Greek feta, extra virgin olive oil 16

Seafood Salad | lobster, calamari, red shrimp, endives, citrus segment, blood orange vinaigrette 18

Grilled Spanish Octopus | chickpea & chorizo, romesco sauce 25

CRUDO

Ahi Tuna Crudo "Siciliano" 20
lemon, pickled fennel, lemon oil, shallots, grapes, eggplant chips*

Hamachi & Chilled Tomato Water 18
cucumber, avocado, mustard oil, finger lime, radishes*

Scottish Salmon & Pomegranate 16
pickled shallots-mustard seed, orange coulis, sorrel*

FLAT BREAD

Neapolitan 14
San Marzano tomato, olives, basil, oregano

Mushroom & Truffle 16
wild mushrooms, taleggio, caramelized onion, truffle oil

Tuscan 18
figs,prosciutto,rosemary,fig jam,gorgonzola,fontina

FROM THE SEA

Grilled Branzino Filet | lemon broth, fennel, artichoke, hummus, coriander, confit lemon 34

Grilled Bigeye Tuna 6oz | served rare, roasted beets & swiss chard, lemon-saffron aioli* 36

Roasted Scottish Salmon | cauliflower couscous, honey-cumin roasted carrots, Greek yogurt* 28

Grilled Colassal Prawns | eggplant & chickpea caponata, soft polenta, herbed extra virgin olive oil 48

FROM THE LAND

Center Cut Filet Mignon 10oz | sautéed spinach, homemade fries, tomato-oregano choron 58

28 Days Aged 22oz Rib Eye Steak | sautéed spinach, homemade fries, tomato-oregano choron 72

Veal Chop Milanese | wild arugula, fennel, radishes & cherry tomatoes 48

Grilled Australian Lamb Chops | haricot vert, oregano, polenta cake, tomato concasse 46

Organic Chicken "Diablo" | pickled cherry peppers, tarragon, smashed fingerling potatoes 28

Grilled Prime Burger | Moliterno truffled cheese, caramelized onion, truffle aioli, homemade fries, baby spinach 24

PASTA

Spaghettini Lobster "Fra Diavolo" 38
tomato, basil, Calabrian chili

Pennette Spiced Eggplant & Smoked Mozzarella 22
charred cherry tomato, purple basil

Mafaldine Vongole 28
clams & lemon breadcrumbs

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

SIDES

Polenta Cake | tomato concasse 10

Cauliflower Couscous | honey-cumin roasted carrots 10

Smashed Fingerling Potatoes | rosemary, garlic 10

Eggplant & Chickpea Caponata | basil 10

Roasted Beets & Swiss Chard | lemon-safron aioli 10

Grilled Artichoke & Hummus | coriander, confit lemon 12

Home Made Fries | truffle aioli 10

A gratuity of 20% will be added to all parties of 6 or more.

DUNE

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NIGIRI

2 pieces per order

Tuna | spicy mayo* $12
Toro | lemon glaze $22
Hamachi | ponzu* $12
Hamachi Belly | yuzu kosho* $12
Salmon | miso glazed, sesame seed* $12
Salmon Belly | yuzu, ginger* $12
Japanese Sea Bream | japanese plum* $12

Teriyaki Eel | avocado, sesame* $11

Red Shrimp | bbq, horseradish* $11

CRISPY RICE

4 pieces per order

Crispy Spicy Tuna | avocado, yuzu* $16
Crispy Beef Nigiri | truffle aioli, grated daikon* $20
Crispy Salmon | yuzu mayo, wasabi, shiso, kaiware, serrano* $16

SASHIMI

2 pieces per order

Tuna 11 Toro 18 Hamachi 11

Salmon 11 Teriyaki Eel 11

ROLLS

cut in 6 pieces

Spicy Tuna | avocado, kewpie-siracha, wild puffed rice* $14
Hamachi & Jalapeno | grated ginger, yuzu guacamole, soy glaze* $14
Salmon | fresh & smoked salmon, avocado, cucumber, daikon sprouts* $13
Skinny Roll | yam, cucumber, avocado, yuzu, hoisin, shiso $12