



## **DIYC Buffet-Style Lunch**

**\$\$+Tax+Gratuity**

Chef's main selections

*please choose two*

Lemon & herb grilled chicken

*charred lemon, pan jus*

Herb-crusted grilled flank steak

*basil chimichurri*

Harissa-spiced salmon

*citrus yogurt, herbs*

*Grilled shrimp skewers*

*comeback sauce*

Chimichurri grilled tofu

*(vegetarian)*



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Seasonal Accompaniments

*please choose three*

Shaved tuscan kale salad

*currants, almonds, lemon vinaigrette*

Brussels sprout “panzanella”

toasted cornbread croutons, parmesan, herbs

Roasted fingerling potatoes

*rosemary, sea salt*

Heirloom tomato & fresh mozzarella

*basil, olive oil*

Cauliflower salad

*golden raisins, toasted hazelnuts*



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Rainbow carrots with whipped feta  
*herbs, olive oil*

Farmer's market grilled vegetables  
*seasonal selection*

Fingerling potato salad  
*dijon, fine herbs*

Dessert

*please choose one*

Local strawberry shortcake

Tiramisu

Chocolate bread pudding

