



DIYC Lunch Menu

\$\$+Tax+Gratuity

First Course

please choose one

Butternut Squash Soup

toasted pepitas, curry, cream

Parsnip Bisque

parsnip chips, vanilla oil

She Crab Soup

aged sherry and crispy crab claw

Entree

please choose one

Fall Greens and Delicata Squash Salad

goat cheese, pickled red onion, maple vinaigrette



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Entrees Continued

Shaved Tuscan Kale, Currant, and Almond Salad
parmesan,parmesan, citrus vinaigrette

Shaved Squash and Arugula “Caesar”
micro croutons, aged parmesan

Served over Salad
please choose one

Lemon & Herb Grilled Chicken
Grilled Salmon
Garlic and Herb Grilled Shrimp



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Dessert

Please choose one

Coconut Panna Cotta, Vanilla Bean, and Rum Marinated Pineapples

Chèvre Cheesecake, Blackberries Thyme Coulis

Seasonal Sorbet with Shortbread Cookies

Assorted Bite-Sized Desserts

please choose three

Cake Pops

Key lime cheesecake bites

Mini banana pudding

Red velvet brownie bites

Flourless chocolate cake bites

Lemon meringue tarts

Salted caramel pudding parfaits

Fruit tartlets

Brown butter torched pretzel s'more tarts

Bourbon Balls