



DIYC Dinner

\$\$+Tax+Gratuity

Passed Appetizers

Please choose three appetizers

Braised Beef Short Rib Tostada

Applewood Bacon Wrapped Scallops

Potato Latke, Spiced Pear Compote

Feta Stuffed Lamb Meatball, Tzatziki

Orange and Ginger Glazed Chicken Skewers

Mozzarella Stuffed Arancini

Truffled Artichoke Beggar's Purse

Tuna Tartare on Curried Wonton

Pickled Shrimp Skewer

Chip-Coated Fish Bite with Malted Vinegar Aioli

Crispy Halloumi Bite with Hot Honey

Fried Green Tomato & Pimento Cheese

Pulled Pork & Collard Green Wonton

Lowcountry Shrimp Roll

Citrus Crab Salad in Endive



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Entrée

Please choose two

Citrus Grilled Local Mahi

lemon herb vinaigrette, charred citrus, GF

Black Pepper Crusted Strip Loin +\$8

red wine shallot jus, GF

Herb Roasted Pork Tenderloin

whole grain mustard jus, fresh herbs, GF

Roasted Chicken Paillard

lemon thyme jus, blistered tomato, GF

Red Wine Braised Beef Short Ribs +\$8

natural jus, gremolata GF

Garlic & Herb Grilled Shrimp Skewers

lemon, parsley, chili, GF

Chicken with Artichoke & Lemon

white wine, capers, herbs GF

Balsamic Glazed Chicken

roasted tomato, basil, aged balsamic, GF



Dinner Menu

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Sides

please choose three

Whipped Potatoes

cultured butter, sea salt GF

Grilled Rainbow Carrots

parsley gremolata GF/DF

Local Mushroom & Wild Rice Pilaf

thyme, scallion GF/DF

Tuscan Panzanella

tomato, cucumber, basil, red wine vinaigrette, DF

Shaved Squash & Arugula Caesar

parmesan, lemon, toasted breadcrumbs

Brown Butter Green Beans

toasted almonds GF

Charred Brussels Sprouts

lemon aioli GF

Creamer Potatoes

peas, leeks, carrots, mint GF

Roasted Broccolini or Asparagus

seasonally selected, lemon, parmesan GF