Lunch Buffet

Garden Harvest

Heirloom Beets and Wild Rice Salad
Persian cucumbers, crumbled feta, scallions, toasted walnuts, and dill yo-ranch

Springs Best Ta “Boola”
English peas, snap peas, mint, bulgur wheat, zesty lemon, and Tierra Callada extra virgin olive oil

Northern Little Lettuces
Shaved butter radishes and carrot ribbons, red wine, shallot, and Dijon vinaigrette

Field and Stream

All-Natural Pasture Raised Chickens
Spatchcocked and marinated with lemon, herbs, and Calabrian chili

Whole Roasted North Atlantic Salmon
Citrusy gremolata, crisp cucumber raita

Farm Stand Vegetables

Roasted Trilogy of spring carrots
Laced with kale Pesto, pistachios and toasted freekeh

Ratatouille of Eggplant and Squash
Slowly braised in San Marzano tomato sauce with fennel and onions

Quinoa (GF) Rigatoni “ladolemeno”
Greek lemon-oregano sauce, blistered tomatoes, roasted artichokes, Koroneiki olives

Yale Bakery Sweet Treats

Guanaja chocolate and tahini brownies
Berry trifle, olive oil cake, chantilly cream