



*Brandywine Prime*  
SEAFOOD & CHOPS  
@ Chadds Ford Inn

BUS TOUR DINNER #2 2018

STARTERS

SERVED-choose one to serve

**Seasonal Petite Organic Salad**

January-March-Baby spinach, goat cheese, candied nuts, sun-dried cranberry vinaigrette

April-August-Goat cheese, caramelized nuts, strawberries, dark balsamic vinaigrette

September-December- Goat cheese, caramelized nuts, honey crisp apple, apple cider vinaigrette

Year Round- **Petite Steak House Caesar Salad**

Creamy garlic dressing, brioche croutons, Reggiano cheese

ENTREES

**8 oz. Forever Braised Short Ribs**

Creamy mashed potatoes, haricot vert

**House Made Seasonal Pasta**

October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil

April-June-Mushroom ravioli, parmesan cream

July-Sept.-Fresh Spinach-Ricotta Ravioli-sun-dried tomato sauce with a touch of cream

DESSERTS

**Crème Brûlée**

**Chocolate Pot Au Crème**-Fresh whipped cream

**Mixed Berries with Vanilla laced whipped cream**

Food	\$32.50 per person including non-alcoholic beverages
Tax	6% of food
Gratuity	20%

Please inquire on pricing if you would like to add one of our hand cut steaks to your menu.