



Brandywine Prime
SEAFOOD & CHOPS
@ Chadds Ford Inn

Tour Group Dinner 1 2024

SERVED

Seasonal Petite Organic Salad

Fall/Winter-Mixed greens, local cheddar, honey crisp apple, candied nuts, dark balsamic vinaigrette

Spring/Summer-mixed greens, goat cheese, strawberries, candied nuts, dark balsamic

ENTREES

House Made Seasonal Pasta

Pumpkin-butternut squash ravioli, sage cream, pumpkin seed oil-October-February

Local mushroom ravioli-parmesan-truffle cream-March-June

Baby spinach and ricotta ravioli-sun-dried tomato blush sauce-July-September

(Vegan entrée available also-please ask when setting up menu)

6 oz. USDA Prime Short Ribs of Beef

Creamy mashed potatoes, French green beans, BP steak sauce

DESSERTS-

Mini Bourbon Crème Brûlée

Food	\$37.50 per person +\$3 per person (soda, coffee, iced tea)
Tax	6%
Gratuity	20%