



Brandywine Prime
SEAFOOD & CHOPS
@ Chadds Ford Inn

Tour Group Dinner 2 2024

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

or

Steakhouse Caesar Salad

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

ENTREES

Pan Roasted Free Bird Farm Chicken Breast-

Creamy mashed potatoes, seasonal vegetable, pan jus

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)

DESSERTS-

Bourbon Crème Brûlée

Food	\$35.50 per person (+\$3 per person for soda, iced tea, coffee)
Tax	6%
Gratuity	20%