



Brandywine Prime
SEAFOOD & CHOPS
@ Chadds Ford Inn

Tour Group Lunch 2 2024

SERVED

Steakhouse Caesar Salad

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

ENTREES

Faroe Island Salmon

Creamy mashed potatoes, seasonal vegetable, Yuzu aioli

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-

Mini Chocolate Chip Cookie Dough Cheesecake

Food	\$32.50 per person including soft drinks/coffee
Tax	6%
Gratuity	20%