



Brandywine Prime
SEAFOOD & CHOPS
@ Chadds Ford Inn

Rehearsal Dinner #2 Spring/Summer 2010
Passed Snacks

Goat Cheese Crostini- soft local goat cheese, local honey, toasted nuts
Tuna Tartare- chopped avocado, crispy wonton, wasabi aioli
Shaved hanger steak- foccacia crouton with melted Gorgonzola

Served

Salad

Classic Caesar Salad

Caesar dressing with parmesan crisps

Warm Local Mushroom Tart

Melted triple cream brie

ENTREES

The BP Sauteed Crab Cakes

Roasted bliss potatoes, snap peas, beurre blanc

House Made Agnolotti

Filled with spinach and ricotta, velvety cream sauce

16 oz. Bone in Ribeye (Cowboy Steak)

Creamy mashed potatoes, haricot vert, veal demi-glace

DESSERTS

Warm Apple Strudel

Vanilla ice cream

Crème Brulee

Traditional custard topped with a layer of crispy caramel

Chocolate Lava Cake

Served warm, vanilla ice cream

Food \$38.50 per person
Tax 6% of food
Gratuity 18%