



Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Served lunch sample Spring/Summer 2010

Passed Snacks

- Goat Cheese Crostini- soft local goat cheese, local honey, toasted nuts
Kennett Square Tart- local mushrooms and triple creamed brie baked in filo
Shaved hanger steak- foccacia crouton with melted Gorgonzola

SERVED

Mixed Green Salad

Blue cheese, red grapes, dark balsamic dressing

Or

Cup of the Soup of the Day

ENTREES

Steak House Salad

Mixed greens, crumbled blue cheese, red grapes, dark balsamic dressing

Tortellini

House made pasta filled with ricotta cheese,
Sun-dried tomato cream sauce

Chicken Involtini

Chicken breast stuffed with prosciutto and spinach, creamy mashed potatoes, Dijon cream sauce

DESSERTS

Crème Brûlée

Served with a house made biscotti

Warm Chocolate Bread Pudding

Frangelico whipped cream

House Made Ice Cream or Sorbet

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| Food | \$19.75 per person including non-alcoholic beverage |
| Tax | 6% |
| Gratuity | 18% |