



Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Served lunch sample #1 2012

STARTERS

Mixed Field Green Salad

Maytag blue cheese, red grapes, dark balsamic dressing

Goat Cheese Tart

Served warm with caramelized onions, nuts, 2nd Chance Ranch truffle honey

ENTREES

Bistro Chicken Salad

Free range grilled chicken, celery, sun-dried cherries, mayo over a bed of greens or on a French baguette with fries

Sauté of Jumbo Shrimp

Red bliss potatoes, asparagus, pancetta butter sauce

Tortellini

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

DESSERTS

Warm Chocolate Lava Cake

Small batch vanilla ice cream

Crème Brûlée

Served with a house made biscotti

Warm Chocolate Bread Pudding

Crème anglaise

Food	\$17.75 per person including non-alcoholic beverage
Tax	6%
Gratuity	20%

