



BRANDYWINE VALLEY RESTAURANT WEEK

3 COURSES \$55

ENHANCEMENTS FROM THE OVEN

WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt *\$10*

HERB BRIOCHE BEIGNETS chive cream, rhubarb jam *\$10*

FIRST COURSE (SELECT ONE)

HEIRLOOM TOMATO AND PEACH SALAD pecorino custard, Kalamata & basil vinaigrette

BIG EYE TUNA CRUDO* asian pear, yuzu aioli, shiso, pistachio, olive oil

SEARED SCALLOP* basil, sabayon, brown butter, almond

CRISPY DUCK LEG CONFIT yuzu koshō, pomegranate, sesame granola, miso aioli

GRILLED SPANISH OCTOPUS pistachio mole verde*, pickled red onion-habanero salsa, tomatillo

SECOND COURSE (SELECT ONE)

ENGLISH PEA AGNOLOTTI horseradish, pea pistou, dill, parmigiano Reggiano

BUCATINI ALLA GRICIA pecorino romano, guanciale, black pepper, sourdough breadcrumbs

PASTRAMI SPICED BEEF SHORT RIB rice porridge, chinese broccoli, red chile-molasses glaze

GRILLED BRANZINO sweet and sour carrot puree, braised black rice, snap pea salad, miso vinaigrette

SMOKED PORK COPPA braised chanterelle, fava bean, mustard jus, endive, fennel agrodolce

COFFEE-CHILE RUBBED STRIP STEAK crispy fingerlings, maitake mushroom, shallot emulsion, bordelaise

DESSERT (SELECT ONE)

CHOCOLATE ENTREMET CAKE

hazelnut ganache*, caramel cream, cocoa nib brittle, toasted milk ice cream

ALMOND CRUMB CAKE

ginger poached cherries, sesame ice cream, sesame crunch, cherry

SELECTION OF DAILY SORBETS & ICE CREAMS

Thank you for allowing us to serve you and other guests in a timely manner. Parties of 2-3 are provided 1.5 hours to enjoy their meal. Parties of 4-6 are provided 2 hours to enjoy their meal.

*Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.