



~ Chef's Summer Menu ~

Select One From Each Course \$45 per guest.

Add Wine Pairings \$30 per guest.

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

Lockhart Pinot Noir or Angels and Cowboys Rose

PANKO CRUSTED EGGPLANT

Melted Provolone, Pomodoro Sauce,
Pesto Aioli, Grana Padano (D,G,N)

Crosby Cabernet Sauvignon or White Dog Red Blend

SUMMER BERRY & BURRATA

Mixed Berries, Baby Greens, Creamy Balsamic Vinaigrette,
Toasted Almonds (D,N)

Galen Glen Riesling or Tisdale Pinot Grigio

SANDY RIDGE DEVEILED EGGS

Cage Free Eggs, Chef's Choice of Fillings

Tisdale Pinot Grigio or Bodan Roan Chardonnay

CAESAR

Romaine, Red Endive, Croutons, Parmesan,
Lemon Anchovy Dressing (D,G)

M Dean Sauvignon Blanc or Bodan Road Chardonnay

~ Second Course ~

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil (D,G)

Pennswoods White Dog Red Blend or Leese-Fitch Zinfandel

VERLASSO SALMON

Zucchini, Roasted Red Peppers, Horseradish-Herb Butter (D)

Trefethen Chardonnay or Gothic Pinot Noir

GIANNONE FARM ROASTED HALF CHICKEN

Fingerling Potato Salad, Slow Baked Beans,
Bread & Butter Pickles, White BBQ Sauce (D)

Lockhart Pinot Noir or Angels and Cowboys Rose

MEDITERRANEAN BRANZINO

Summer Vegetable & Couscous Salad, Citrus Gastrique (D, G)

M Dean Sauvignon Blanc or Bodan Roan Chardonnay

SOUTHWEST SHRIMP SALAD

Blackened Shrimp, Romaine,
Charred Corn and Black Bean Salsa, Avocado, Cherry Tomatoes,
PA Noble Cheddar, Chipotle Ranch, Cilantro (D, S)

Galen Glen Riesling or Angels and Cowboys Rose

~ Dessert ~

DESSERT TRIO

Chef's Seasonal Taste of Three Bites (D,G,N)

Graham's 10yr Tawny Port or Smith and Woodhouse LBV Port

Allergy Key: D Dairy, G Gluten, N Nuts, S Shellfish

*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.



~ Chef's Summer Menu ~

Select One From Each Course \$45 per guest.

Add Wine Pairings \$30 per guest.

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

Lockhart Pinot Noir or Angels and Cowboys Rose

PANKO CRUSTED EGGPLANT

Melted Provolone, Pomodoro Sauce,
Pesto Aioli, Grana Padano (D,G,N)

Crosby Cabernet Sauvignon or White Dog Red Blend

SUMMER BERRY & BURRATA

Mixed Berries, Baby Greens, Creamy Balsamic Vinaigrette,
Toasted Almonds (D,N)

Galen Glen Riesling or Tisdale Pinot Grigio

SANDY RIDGE DEVEILED EGGS

Cage Free Eggs, Chef's Choice of Fillings

Tisdale Pinot Grigio or Bodan Roan Chardonnay

CAESAR

Romaine, Red Endive, Croutons, Parmesan,
Lemon Anchovy Dressing (D,G)

M Dean Sauvignon Blanc or Bodan Road Chardonnay

~ Second Course ~

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil (D,G)

Pennswoods White Dog Red Blend or Leese-Fitch Zinfandel

VERLASSO SALMON

Zucchini, Roasted Red Peppers, Horseradish-Herb Butter (D)

Trefethen Chardonnay or Gothic Pinot Noir

GIANNONE FARM ROASTED HALF CHICKEN

Fingerling Potato Salad, Slow Baked Beans,
Bread & Butter Pickles, White BBQ Sauce (D)

Lockhart Pinot Noir or Angels and Cowboys Rose

MEDITERRANEAN BRANZINO

Summer Vegetable & Couscous Salad, Citrus Gastrique (D, G)

M Dean Sauvignon Blanc or Bodan Roan Chardonnay

SOUTHWEST SHRIMP SALAD

Blackened Shrimp, Romaine,
Charred Corn and Black Bean Salsa, Avocado, Cherry Tomatoes,
PA Noble Cheddar, Chipotle Ranch, Cilantro (D, S)

Galen Glen Riesling or Angels and Cowboys Rose

~ Dessert ~

DESSERT TRIO

Chef's Seasonal Taste of Three Bites (D,G,N)

Graham's 10yr Tawny Port or Smith and Woodhouse LBV Port

Allergy Key: D Dairy, G Gluten, N Nuts, S Shellfish

*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.