

BRANDYWINE VALLEY RESTAURANT WEEK DINNER



THREE COURSE \$35 PER PERSON

1ST COURSE

Choice of One

CAESAR SALAD

romaine, garlic croutons, parmesan, caesar dressing

WEDGE SALAD

bacon, red onions, cucumbers, blue cheese crumbles, choice of blue cheese, 1000 island, or 50/50

PEEL & EAT SHRIMP

old bay tossed shrimp, cocktail sauce, lemon wedge

CRISPY CALAMARI

tomato fondue, lemon garlic aioli, sweet & hot pepper relish

SHRIMP TACOS

avocado mousse, creamy slaw, chipotle crema, pico de gallo

PUMPKIN & GOAT CHEESE GNOCCHI

roasted cauliflower, sweet potatoes, caramelized onions, wild mushrooms, herbed pumpkin alfredo

ENTREE

Choice of One

CI SIGNATURE CRAB CAKES

"dirty" old bay potatoes with caramelized onions & peppers, blackened green beans, tartar sauce

POCONO MOUNTAIN TROUT

potato, smoked salmon and dill stuffing, roasted broccoli & horseradish creme fraiche

SHRIMP & SCALLOP FRIED RICE

edamame, shiitake mushroom, shrimp and pineapple fried rice, coconut curry, tempura green beans

WILD ISLES SALMON

butternut, wild mushroom, local swiss chard risotto, pickled cabbage, pumpkin cream

PAN ROASTED ORGANIC CHICKEN

crispy leg confit, creamy potato puree, garlicky wilted spinach, sherry scented chicken jus

COWBOY CUT PORK CHOP

cheddar and green onion grits, smokey maple and bacon greens

VEAL PARMESAN

Italian style cutlet, blistered cherry tomatoes, burrata, tomato jam, parmesan

8OZ FILET

wild mushrooms & green beans, drippings dressed fingerling potatoes

DESSERT

CHEF'S SELECTION

OPTIONS WILL CHANGE NIGHTLY

CHOICE OF ONE PER PERSON