



*Brandywine Estate Restaurant*  
Mediterranean Bistro Cuisine

*Starters*

**Soup of The Day** 9

**Mussels** with a white wine, creamy garlic sauce or a tomato marinara sauce. Two sizes available 16 or 21

**Shrimp Cocktail** Shrimp served with mayonnaise, ketchup, pepper and paprika and served with a green salad 16

**Tuna Tartar** Layers of avocado with cucumber, mildly spiced raw sushi grade tuna, topped with a mango and cilantro salsa 18

**Marinated Salmon Carpaccio** Finely sliced fresh salmon marinated in citrus with olive oil and pink peppercorns 16

**Fresh Basil Bruschetta & Tapenade** A selection of mini toasts topped with bruschetta (diced tomato, onion, garlic, basil & olive oil) and tapenade (finely chopped olives, capers, anchovies and olive oil) 10

**Green Salad** Mesclun salad, shaved carrot, tomato, cucumber and red onion 9

**Chevre Chaud** Green Salad with sautéed mushrooms, bacon, nuts, dressed with balsamic vinaigrette, topped with breaded warm goat cheese and drizzled with honey 16

**Caprese** Sliced fresh mozzarella, tomatoes and basil seasoned with salt and olive oil 13

**Charcuterie Platter** Pate and terrine, salami and parma ham served with fig jam 16

**Provencal Beef Tartar** Diced, high quality raw beef, seasoned with basil, parsley, capers, onion, cornichons, mildly spiced with chopped tomato and shaved parmesan 18

**Gnocchi with Escargot and Truffle** with a creamy truffle sauce 14

*Entrees*

**Paella** Traditional Spanish Paella, our Signature Dish! Please ask your server who'll be happy to tell you all about it! For a minimum of two people to share. 32 per person

**Sea bass** Served with a lemon caper sauce with new potatoes and vegetables 34

**Salmon** served with a mango, cilantro and tomato sauce, rice and vegetables 32

**Seared Scallops** Served with a saffron sauce with rice and vegetables 34

**Linguini Frutti di Mare** Fresh mussels, shrimp, fish, clams and calamari simmered in our house made tomato, white wine and cream sauce 26

**Rack of Lamb** served with a mint jus, mash potato and vegetables 34

**Filet Mignon** 100% pure Black Angus Beef served with your choice of either green peppercorn, OR blue cheese OR bordelaise sauce, vegetables and potato gratin 38

**Duck Breast** served with a fig, rosemary and honey sauce, potato gratin and vegetables 30

**Chicken Breast** Served with a creamy tarragon sauce, vegetables and baked potato 29

**Truffle and Shiitake Mushroom Ravioli** Hand made ravioli with a light truffle sauce 24