



DILWORTHTOWN•INN'S Connoisseur

Visit our web site for seasonal menu offering.

Sept./Oct. 2006

Volume 1

Issue 2

Chef's Table



DAVE INTONATO,
EXECUTIVE CHEF

October brings an explosion of new produce

Fall is upon us, my favorite season for many reasons, but as a chef it shifts me into a whole new world of culinary dishes and produce to enjoy. Summers in our area as we know are long, hot and sometimes just oppressive, at least in terms of eating large meals. I found myself eating very light these past months and now I'm ready to get back to some serious Autumn flavors and food.

The change over for me is rarely subtle when it comes to a new menu for the Fall. Let's face it, you're either ready to eat braised Wild Boar or not. With that in mind, I tend to wait longer than some Chefs do to make the "change over." I would rather have fresh produce when it's ready, and be eating a rack of Venison on a cool fall evening, then to try and rush things. After all there are plenty of cold nights to come!

Come late September I take a renewed look at the garden crops. This is peak time for such produce as fresh shelling beans, cucumbers, eggplant, okra, bell peppers, Asian and Bartlett pears as well as a full array of apples. Winter squashes will slowly start to show up in the markets as well as artichokes and kohlrabi.

October brings an explosion of new produce. Beets, broccoli, Brussel sprouts, sweet potatoes, yams and a variety of fall greens are just coming into season. Turnips, rutabaga and fall spinach are also in abundance. Of course, pumpkins are at their peak as well as chestnuts, persimmons, pomegranate and quince for those who want to try cooking something a little out of the norm.

In my opinion, November is the month to introduce heartier, warming types of dishes to the table. Racks of venison with cassis, braised pork belly with sour apple cabbage, and grilled quail breast with lychee glaze are a few that remind me of cool November days. Cranberries, huckleberries, winter squash and celery root are also at their peak, so be sure to try to utilize them in your Autumn inspired dishes.

Check your local markets, get out into your gardens and utilize, but most of all savor, what the autumn months have to offer.

Recipe

Braised Beef Short Ribs

Served with Baby Portobella Mushrooms, Caramelized Shallots and Smoked Bacon

4 pounds
beef short ribs
1 onion, diced
1 carrot, diced
1 celery stalk, diced
4 cloves garlic, smashed
1 bottle red wine
3 branches thyme
4 parsley stems

1 bay leaf
4 ounces apple wood
smoked bacon, diced
8 shallots, sliced thin
1/2 pound crimini
mushrooms, sliced
2 ounces butter
minced chives
for garnish

METHOD: Heat a roasting pan over high heat with a small amount of olive oil inside. Brown the ribs on all sides, seasoning well with salt and pepper as they cook. Remove the ribs, and pour off any fat. Preheat the oven to 300 degrees. Place another small amount of olive oil in the roasting pan and heat over high heat. Add the onions, carrot, celery, garlic and a pinch of salt and pepper. Cook, stirring, until the onions are soft and just beginning to brown. Deglaze the roasting pan with the red wine. Add the thyme, parsley and bay leaf to the pan and bring to a boil. Add the ribs to the pan, cover, and place in the oven. Cook until the meat is very tender, about 3 to 4 hours. Place the bacon in a sauté pan over medium heat, stirring occasionally, until crisp. Drain on paper towels. Place the shallots in a sauté pan with 1 tablespoon of butter. Cook until the shallots are browned; remove from heat. Add the mushrooms to the sauté pan and cook until they give up the juices and brown a little. When the ribs are done, transfer them to a platter. Strain the liquid. Bring the liquid to a boil, reduce heat to a simmer, reduce the liquid by one half and whisk the remaining butter to slightly thicken the sauce; adjust the seasoning. Add the mushrooms, bacon and shallots to the sauce and cook for another minute. Spoon the sauce over the ribs and garnish with the sliced chives.



The Cellar

Big Reds

They'll keep you warm on a cold night

It's that time of year again. The kids are going back to school, the days are getting shorter and the nights, longer. With the holidays on their way, we know that cooler weather is an inevitability. That means as our meals become harder, we need some big red wines to match up with our savory stews and roasts.

Fortunately, there are seemingly limitless options. When big reds are the cornerstone of your quest, there's a handful of quintessential grape varieties to remember: Syrah/Shiraz, Zinfandel (red not pink), Cabernet Sauvignon, Malbec, and Nebbiolo. All of these varieties are transformed into big reds that you can really sink your teeth into and will keep you warm on a cold night.

*Are you looking for some suggestions?
You need search no further than your local
wine store's Chairman's Selections.*

CABREO IL BORGO 2000

\$20

"...ripe and decadent fruit, with plum, raspberry sauce, and toasty oak. Full-bodied with big, velvety tannins..."
92 pts. *Wine Spectator*

HIGHLANDS BLACK SEARS VINEYARD ZINFANDEL 2001

\$18

"...a core of dusty blackberry and wildberry fruit... picking up hints of mint, pepper, and spice..."
87 pts *Wine Spectator*

KAIKEN MALBEC ULTRA 2003

\$13

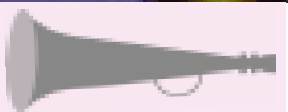
"Tastes sweet, dark, fruity, and ripe with vanilla and coffee on the finish. Tremendously satisfying."
91 pts *Wine Spectator*

RICHARD HAMILTON SHIRAZ/GRENACHE BURTON'S VINEYARD 2002

\$20

"...reveals an intriguing minty cassis note in its camphor, black currant, and kirsch-scented bouquet...both an intellectual and hedonistic turn-on."
93 pts *Wine Spectator*

Awards



• Craig LaBan, Philadelphia Inquirer, Awarded 3-Bells for Excellence, Reviewed March 2006



• Zagat Guide & Survey, A national resource, Recognized as one of our nation's finest dining establishments, Rated "Extraordinary" in all categories, As voted by patrons in "America's Top Restaurants"

• Wine Spectator Magazine, An international resource, Award of Excellence and Best Award of Excellence – 15 years running

• "Best of" Main Line Today Magazine
• "Best of" Delaware Today Magazine
• "Best of" Philadelphia Magazine

Culinary Tips

juicing a lemon will be more productive if you first warm it slightly in the microwave oven for 15 seconds.

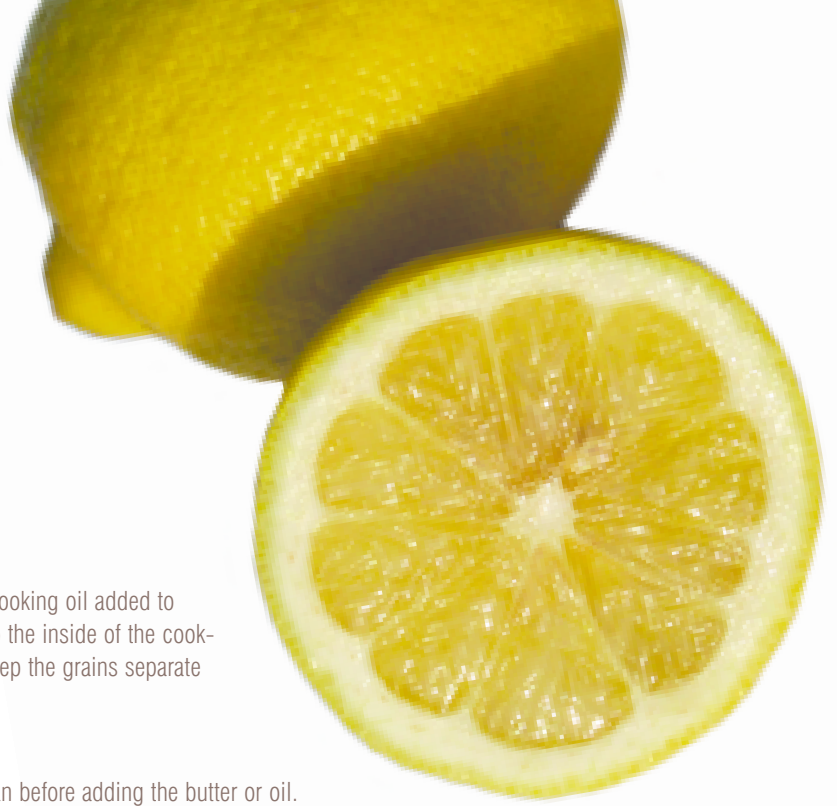
to prevent boiling over a lump of butter or a few teaspoons of cooking oil added to water when boiling rice, noodles or spaghetti will prevent boiling over. Another option is to rub the inside of the cooking vessel with vegetable oil. Also, a few drops of lemon juice added to simmering rice will keep the grains separate.

when pan frying always heat the pan before adding the butter or oil. A little salt sprinkled into the frying pan will prevent spattering.

to soften butter for spreading, invert a small heated pan over the butter dish for a while. To help butter or shortening slip off a spoon or out of a cup, dip the spoon or cup into hot water before measuring.

when slicing onions you will shed less tears if you cut the root end off the onion last. Avoid the tears when peeling onions if you place them in the deep freeze for four or five minutes first.

cheese won't harden if you butter the exposed edges before storing. A cloth dampened with vinegar and wrapped around cheese will also prevent drying out.



What's Cool

Super-sized Wine Glasses

Highlight your party beverages in a way that is sure to be the conversation starter. Made of super-clear acrylic that truly resembles glass, these super-sized cocktail glasses are a multi-purposed party essential. Shatter-proof, food-safe, and available in a variety of shapes, their unique modern design brings a festive touch to any party or get together. Consider the white wine (36"H), red wine (43.5"H), champagne flute (46.5"H) or martini glass (37"H); it is hard to choose just one. Whether an item of décor, ice bucket or even a fish bowl, they can be used both inside your home, outside or even poolside. Samples are on display in the Inn Keeper's Kitchen. Priced at \$125 each, orders can be filled within two weeks.

World's Greatest Caramels

E'clat 24 South High Street, West Chester

For more information call 610-692-5206 or visit www.eclatchocolate.com.

A series of incredibly flavored caramels, hand crafted by master chocolatier Christopher Curtin, are being created at the distinctive chocolates boutique, E'clat Chocolate in West Chester.

Curtin creates the most decadent caramels, using only premium, all natural ingredients, like butter, cream, sugar, Tahitian vanilla and other pure and unprocessed flavorings. The World's Greatest Caramels are the result of Curtin's natural sense of curiosity, persistent experimentation and seasonal influences. Curtin is constantly developing new flavors for his caramel collection, using traditional European techniques, which he maintains leaves no room for error, artificial flavorings or enhancements. He sources chocolate directly from Europe's leading manufacturers and from single source cacao plantations in South America and Indonesia. Using all natural ingredients, his high-end, artisanal chocolates are unlike anything else produced in this country.



Creative Cocktails

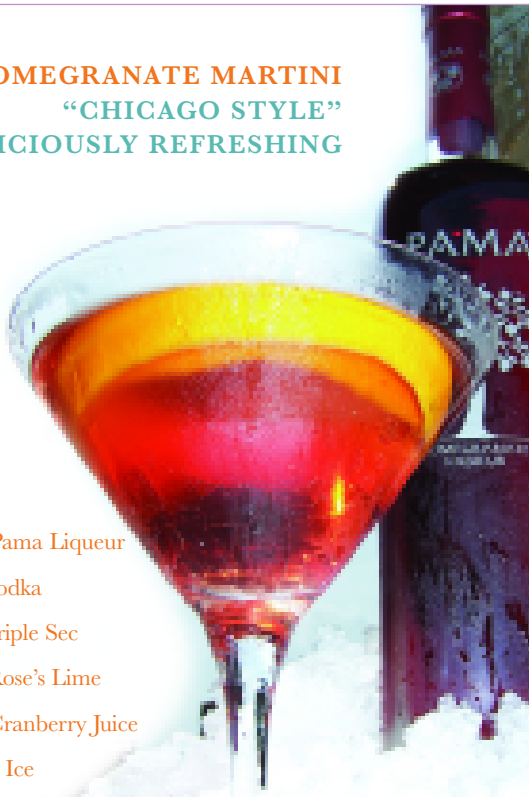
Mixing-Up Mixers

Combine all parts in a shaker and pour over crushed ice in a martini glass. Garnish with an orange twist. The "crunch" of the ice in the glass sets this cocktail apart from any other you have enjoyed.

Today's martini hardly resembles the original, simple and sophisticated cocktail. The martini now is mostly made with vodka with an infusion of fruit, resulting in a smoother and softer beverage. By no means offering the full extent of health benefits as the fruit of origin, the Pomegranate Martini, does benefit in the realm of pleasing taste buds. Noted for its high anti-oxidant content, proving beneficial to the heart, the pomegranate is somewhat of an elusive fruit in North America.

POMEGRANATE MARTINI
"CHICAGO STYLE"
DELICIOUSLY REFRESHING

- 4 parts Pama Liqueur
- 1 part Vodka
- 1 part Triple Sec
- Splash Rose's Lime
- Splash Cranberry Juice
- Crushed Ice



Save the Date

CELEBRATE WITH US!
FRIDAY EVENING
NOVEMBER 3, 2006
HYATT REGENCY AT PENN'S LANDING



JOIN THE BREAST HEALTH INTERNATIONAL
"GIVE THE SHIRT OFF YOUR BACK" GALA
HONORING OUR SPECIAL FRIEND
GEORGES FERRIER

Breast Health International
1616 Walnut Street, Suite 1520
Philadelphia, PA 19103
215.732.2300

The Inn Keeper's Kitchen, Dilworthtown's state-of-the-art culinary demonstration kitchen offers guests the opportunity to learn the fine points of food preparation and the discerning art of wine selection from the experts.

Celebrating six years of cutting edge culinary talent, we've filled our Fall/Winter Schedule with creative concepts guaranteed to make every meal a gastronomic feast. This season students will learn from award winning chefs and wine experts recognized locally, nationally and internationally. Whether its celebrity Chef Marc Vetri or rising star Sae An, we think you'll find that our new and expanded line-up of classes offer all aspects of the culinary experience.

We'll even help you appoint your kitchen. Whether it's ethnic or exotic ingredients, Wegmans' helpful staff is eager to assist you in reproducing any culinary masterpiece. And, if you are ready to give yourself the same advantage that professional chefs have by up-grading your kitchen, you can see the latest technology in appliances. Our kitchen is kept up to date by InnerSpace Appliances in Exton, Pennsylvania.

At The Inn Keeper's Kitchen, we are ready to satiate your hunger for knowledge and satisfy any craving. Read on for this season's schedule and bring a friend. Call us at 610.399.1390 to make reservations or visit DILWORTHTOWN.com for updates, special classes, and directions. We'll see you in the kitchen!

Jim Barnes & Bob Rafetto, Proprietors



SEPTEMBER

CHIANTI

Wednesday 13 7-9pm \$75
Luca Mazzotti – Wine Academy Director, Restaurant School of Philadelphia; President, West Park Imports

There are more than enough Chianti varieties (and prices) out there to make one's head spin. Let's put method and madness together by tasting sensational Sangiovese and enjoying a spectacular feast prepared by Chef Aaron Wilson.

AN EVENING WITH GEORGES PERRIER

Thursday 14 7-9pm \$95
Georges Perrier – Author/Owner, Signature Restaurants
Chris Scarduzio – Executive Chef/Owner, Mia

You couldn't ask for a more exciting season opener than an evening with Master Chefs Georges Perrier and Chris Scarduzio. Enjoy an exquisite meal by the men that defined the Philadelphia restaurant scene and are now doing the same for Atlantic City with Mia, their new Mediterranean Italian bistro.

PACIFIC PRIMETIME PART I – WASHINGTON & OREGON

Monday 18 7-9pm \$75
Michael Walsh – Wine Educator, Majestic Wines & Spirits

Each fall we celebrate the wine makers of the Americas with expert Michael Walsh. This year we add a twist to our study of Pacific wine producers by also studying the element of time. Michael will explain what conditions make for a "good year" in terms of wine production and illustrate through a tasting of similar wines from different years. We will begin our tour in Oregon and Washington State. Though they are neighboring states, each has vastly different climates influenced by the Cascade Mountains. Cool damp Oregon produces excellent Pinot Gris and Pinot Noir. Hot, dry Eastern Washington is at home with Cabernet Sauvignon, Merlot and Syrah; some real surprises here! This course will feature a full dinner served with appropriately paired wines.

OCTOBER

PACIFIC PRIMETIME PART II – NAPA VALLEY

Tuesday 3 7-9pm \$75
Michael Walsh – Wine Educator, Majestic Wines & Spirits

Napa Valley is the second stop in our study of Pacific Coast wine producers and "good years" or vintages. Noted for its beauty, the Napa Valley is only thirty miles long and is packed with hundreds of vineyards. Michael will detangle the vines and give us an insider's tasting while Chef Aaron Wilson pairs each of the wines with four to six courses of gourmet food.

SOVALO

Monday 9 7-9pm \$65
Joseph Scarpone – Executive Chef/Owner, Sovalo

In 2005, Inquirer critic Craig LaBan declared Sovalo "one of the most exciting new restaurants of the year, raising the bar for sophisticated dining in Northern Liberties, and giving the city a genuinely fresh take on modern Italian cooking."

VETRI

Tuesday 10 7-9pm \$85
Marc Vetri- Vetri Owner/Executive Chef

Vetri is not just a genuine Italian restaurant but probably the best Italian restaurant in America – Alan Richman, *Bon Appétit*. Who can argue with the experts?

CORK

Wednesday 11 7-9pm \$65
Sae An - Cork Restaurant, Executive Chef

Winner of the *KitchenAid® "The Book and The Cook® Best New Chef Competition 2006"*, Chef Sae An says his unique cooking style is like the America he moved to at age 7 — a melting pot. "Take a look around you at all the different types of cultures and ethnicities that make up this country. I believe America, as well as my new American cuisine, is in essence the incredible fusion of all those beautiful cultures." Enjoy an evening that celebrates the flavors of America.

DILWORTHTOWN INN 15TH ANNUAL WINE FESTIVAL

Sunday 15 Noon – 4pm \$35*
The 15th Annual Dilworthtown Inn Wine Festival To Benefit The Cancer Center of Chester County A Service of the Chester County Hospital and Abramson Cancer Center of the University of Pennsylvania

Our classic fall event has a new date and a great new cause. This year, our annual wine festival will be held on Sunday, October 15th and will benefit The Chester County Hospital's Cancer Center. As always, the event takes place on the grounds of the Dilworthtown Inn from Noon to 4pm and features over 100 selections of fine wine, gourmet delicacies, artisan vendors and live music. New for 2006, VIP Wine Festival Tickets! Be sure to check our website for details.
*General Admission Tickets are \$30 in advance or \$35 at the door.

Go online to www.dilworthtown.com to purchase your tickets and, by registering online, get the chance to win a dinner for two at the Dilworthtown Inn valued at \$125.00. While online, please take the opportunity to update your contact information, especially your email address. By signing up to receive the class

schedule online you will receive our latest offerings two weeks earlier than you would by the postal service, giving you an advantage in registering for your favorite classes. Also, you will be notified of special events that do not appear in our regular schedule. Thank you for the opportunity to better serve you.

DJANGO

Monday 16 7-9pm \$65
Ross Essner – Executive Chef/Owner, Django

Behind an unassuming store front just off South Street is one of Philadelphia's hottest BYOBs and hardest reservation to get. Django's intimate dining room and simple décor create an environment where the focus is on incredible cuisine and service.

LE CASTAGNE

Wednesday 18 7-9pm \$65
Brian Wilson – Le Castagne, Executive Chef

Tonight we celebrate the chef and cuisine responsible for the renaissance on Chestnut Street. Before it was cool, Le Castagne put down roots and served Italian cuisine that attracted the crowds and lights to this once quiet street.

PACIFIC PRIMETIME PART III – MONTEREY & SOUTH CENTRAL COAST

Thursday 19 7-9pm \$75
Michael Walsh – Wine Educator, Majestic Wines & Spirits

Our study of Pacific Coast producers and "good years" for wine takes us to one of the most exciting "new" wine regions - the cooler South Central Coast and Monterey. Specializing in early ripening grape varieties such as Chardonnay, Pinot Noir and Syrah, this region offers innovative wines with supple textures, bright fruit and great balance. Each wine will be paired with a gourmet course by Chef Aaron Wilson.

GREAT GIFTS

Monday 23 7-9pm \$75
Anne Hood – Harry's Savoy Grill, Sommelier

Tonight Anne will present six of her favorite high value wines. Individually they are perfect for holiday dinners and parties or foolproof holiday gifts. Chef Wilson will pair the wines with gourmet cuisine. The most relaxing evening of holiday shopping you will have this year.

PHILADELPHIA FISH & COMPANY

Tuesday 24 7-9pm \$65
Justin Rambo-Garwood - Philadelphia Fish & Company, Executive Chef

Rising culinary star Justin Rambo-Garwood's name is quickly becoming as recognizable as some of the famous Philadelphia chefs he's worked with. Justin creates dishes with harmony, where the vegetables are as exquisite as the fresh fish or designer meats. There is no such thing as a side on Chef Garwood's plate.

LE BEC-FIN

Wednesday 25 7-9pm \$95
Pierre Calmels - Executive Chef, Le Bec-Fin
Antoine Amrani – Executive Pastry Chef, Le Bec-Fin

A true luxury. The talented staff of Georges Perrier's flagship restaurant will share their five-star secrets. Experience their style for yourself.

PASSION FOR PASTA

Thursday 26 7-9pm \$65
Roberta Adamo – Penne Restaurant & Wine Bar, Executive Chef

Awarded *Philadelphia* magazine's Best of Philly? Award for Best Pasta 2005, as well as "Best Dish of the Year" for Philly Cooks! 2006, Roberta's intense study of pasta can only be described as a passion. Chef Adamo will share the tips and techniques that have made her pasta the best in the city.

AVALON

Monday 30 7-9pm \$65
Chef David Kiser – Avalon Restaurant, Executive Chef

The Inn Keeper's Kitchen welcomes back it's first chef instructor, David Kiser. Now the executive chef of the popular West Chester BYOB, Avalon Restaurant, David has won critical acclaim for his Nouvelle American Cuisine. Enjoy an evening of exquisite cuisine and instruction with an old friend.

NOVEMBER

PINOT EXTRAVAGANZA

Wednesday 1 7-9pm \$75
Luca Mazzotti – Wine Academy Director, Restaurant School of Philadelphia; President, West Park Imports

Noir, Blanc, Grigio, Gris...are all Pinot wines the same? Find the answers as you experience some of the best Pinot wines from classic vineyards in Italy, France, California and the rest of the world. Chef Aaron Wilson will pair the evening's wine with four to six gourmet courses.

ALL ABOUT OYSTERS

Monday 6 7-9pm \$70
Vincent Montesano – Executive Chef/Owner Montesano Brothers Catering

The evening will begin with a raw oyster bar that will feature so many oyster varieties that Poseidon himself would be amazed. And, if you still have room left, Chef Vinny will prepare oyster stew, fried oysters and oyster Poboyos.

PACIFIC PRIMETIME PART IV – SONOMA VALLEY

Tuesday 7 7-9pm \$75
Michael Walsh – Wine Educator, Majestic Wines & Spirits

We continue our study of Pacific Coast producers over time in the Sonoma Valley. Comprised of ten distinct sub-regions, including areas like the Russian River, Alexander and Dry Creek, Sonoma is considered more rustic than Napa yet still produces sophisticated wines of both red and white varieties. Paired with the wine will be four to six courses of gourmet cuisine prepared by Chef Aaron Wilson.

FLAVORS OF AMERICA

Wednesday 8 7-9pm \$85
Jim Coleman – Executive Chef, Normandy Farms

Jim Coleman's long time television series on PBS has focused on the "Flavors of America". Like the series, this evening will spotlight the rich diversity of this vast country's regional cuisines. From homey comfort dishes to sophisticated fare, taste what makes this country great.

PACIFIC PRIMETIME PART V – SOUTH AMERICA

Monday 13 7-9pm \$75
Michael Walsh – Wine Educator, Majestic Wines and Spirits

We end our study of Pacific Coast wine producers and "good years" with South American wines. Chile produces wonderful Cabernet Sauvignon and Sauvignon Blanc. We'll also take a dip in the Atlantic and taste Malbec and Torrontes wines from Argentina. Each of these value oriented treasures will be paired with a gourmet course from Chef Aaron Wilson.

TERRA MADRE

Tuesday 14 7-9pm \$65
Patrick Feury – Chef/Owner, Nectar Restaurant

Philadelphia Magazine's 2006 pick for best place to eat on the Main Line is Nectar Restaurant. Patrick's attention to detail and his masterful blending of Asian cuisine with French techniques have earned him a place as a US delegate to the Terra Madre Convention in Turin, Italy. It is the annual meeting of the slow food movement that celebrates the process of growing, preparing and enjoying great food and wine. Newly inspired, Patrick will be excited to share what he has learned from the world's finest chefs, farmers and wine producers. It will be a meal to remember.

CHAIRMAN'S SELECTION

Monday 20 7-9pm \$75
Jonathan H. Newman – Chairman, Pennsylvania Liquor Control Board

Deemed The Savior of the State Stores, Chairman Newman has revolutionized the wine shopping experience in Pennsylvania, flexing the purchasing power of the state to offer variety and competitive pricing. Wine connoisseurs know to look for the Chairman's Selections – high quality wines at special discounts. Tonight we will feature six Chairman's picks paired with elegant cuisine by Chef Wilson.

HIGH STREET CAFFE

Tuesday 21 7-9pm \$65
Kevin Graham – Executive Chef, High Street Caffe

Literally and figuratively one of the hottest restaurants in the Philadelphia area, the High Street Caffe has fired up Chester county cuisine using classic Cajun spices with innovative applications. Find out what all the buzz is about.

THE GREAT ITALIAN WINE TASTING – HOLIDAY EDITION

Wednesday 22 7-9pm \$75

Luca Mazzotti – Wine Academy Director, Restaurant School of Philadelphia; President, West Park Imports

Annually, Luca travels to the Italian wine festivals and vineyards to discover the best values the region has to offer and then he shares his finds with one lucky class. This year, Luca has prepared his list with the holidays in mind. Enjoy six wines you can give in good taste complemented with gourmet cuisine by Chef Aaron Wilson.

VIVA LA FRANCE!

Monday 27 7-9pm \$75
Anne Hood – Harry's Savoy Grill, Sommelier

Enjoy an evening of classic French wines from some of the most renowned regions including Alsace, Bordeaux, Burgundy, Champagne, Cotes du Rhone and the Loire Valley. The wines will be expertly paired with cuisine from Chef Aaron Wilson.

VICTORY

Tuesday 28 7-9pm \$65
Bill Covaleski – Victory Brewery, President and Master Brewer

Enjoy the perfect complements to Victory's hearty hand-crafted ales – a brisk Autumn evening and a gourmet meal by Chef Aaron Wilson. Taste the award winning brews like Hop Wallop, Storm King Stout and Moonglow Weizenbock that have made our local brewer an international favorite.

NOEL EN FRANCE

Wednesday 29 7-9pm \$95
Georges Perrier – Author/Owner, Signature Restaurants
Jerome Bacle – Lunch Chef, Le Bec-Fin

You can't fit something this good under the Christmas tree. There's no better way to close out the semester and ring in the holidays than with this extraordinary combination of culinary talent.

General Information

uncork a cure for cancer

15th Annual Dilworthtown Inn Wine Festival
Sunday, October 15, 2006, Noon to 4:00 p.m.
On the Grounds of the Historic Dilworthtown Inn
Rain or Shine

benefiting

The Cancer Center of Chester County

A service of The Chester County Hospital and
 Abramson Cancer Center of the University of Pennsylvania
 and

Neighborhood Hospice

A part of the Health Network of The Chester County Hospital

Jointly organized by the Dilworthtown Inn, Turks Head and Greystone
 Branches of The Chester County Hospital Women's Auxiliary

*Help us Crush Cancer at the Dilworthtown Inn's 15th Annual Wine Festival. Enjoy an afternoon of gourmet cuisine, over 100 varieties of wine, live entertainment, artisan vendors, a silent auction, show cars, and a tour of a show house.**

Tickets are \$30 in advance, \$35 at the door. Tickets and information at www.Dilworthtown.com or the Hospital's Event Hotline 610.430.2906

DILWORTHTOWN INN

inn keeper's kitchen blue pear bistro

* Show house tour additional \$10.

sponsors



Gift Certificates & Products

Give someone special a night to remember – an elegant evening of warm smiles, great tastes and candlelight. It's a treat they'll never forget...and it's easy! Available in any denomination, our gift certificates may be redeemed at the Inn for dinner, drinks or just dessert! Or, gift certificates may be used to attend one of our Chef inspired classes offered in the Inn Keeper's Kitchen. Orders can be placed online at our website www.dilworthtown.com or by calling the office at 610-399-1390.

For a personal touch, consider one of our gift baskets. Filled with Dilworthtown premiere private label products and selective accompanying items, our gift baskets can be designed to satisfy every taste. Baskets may be picked-up or shipped to a recipient of your choice. Let us help you with your gift giving needs!

Tasting Menu

Can't make up your mind? You look at our menu and really want to try a little bite of everything. We have the solution. Ask your server about our 3-course and 5-course Chef's Tasting Menu. Upon special advanced request, we can also prepare a 7-course tasting. Our Tasting Menu offers you the opportunity to sample all the unique flavors the autumn season has to offer.

Corporate Entertaining

Look out! The Holidays are coming, and have you even thought about your entertaining needs? We look forward to the holidays at the Dilworthtown Inn. It is a very special time filled with energy and a festive atmosphere. Please join us, we can accommodate a small intimate dinner, a corporate event or a larger private party. For your special clients and employees, we can offer "customized" holiday gifts and gift baskets. Understandably, our reservations fill up quickly, so call us today. We will be serving dinner on Thanksgiving Day, Christmas Eve and New Year's Eve. The restaurant is closed on Christmas and New Year's Day.

The Dilworthtown Inn and Inn Keeper's Kitchen is excited to partner with INNERSPACE Kitchen Appliances located in Exton, PA.

Exclusive Supplier of Our Appliances

The finest appliances at the best possible prices

SUB-ZERO

Miele WOLF VIKING

Our experienced, factory-trained staff will guide you through the display of the best brands. Complete major names like Wolf, Miele, Thermador, Broil King, Sub-Zero, Marvel, Bosch, Lynx, Jennie-Air, KitchenAid, Viking, Blomberg, Viking, Wolf & more.

Delivery, expert installation and service

INNERSPACE
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 1000 West Chester Pike, Suite 111, Exton, PA 19341
 Site 111 - Lionville Village Center, Exton, PA - 610-364-6166

Dilworthtown Products



Gift Baskets

It's easy to get a handle on any occasion with a basketful of sophisticated flavors – that includes our Raspberry Honey Mustard, Hot Pepper Peach Spread, Braised Sweet Onion Horseradish Sauce and Wild Maine Blueberry Preserves, and a savory selection of premium snacks and nuts. Select from one of our gourmet gift baskets or use our gourmet gift products to build your own gift.

Price: \$58 - \$110



Sauce Collections

Finishing Sauce Collection
 Madeira Sauce, Bordeaux Sauce, Peppercorn Sauce, Hunter Sauce

Price: \$27.00



Dips and Spreads

Raspberry Honey Mustard Dip

Outstanding dip for pretzels. Use as a dip for grilled chicken, egg rolls, assorted sausages and cheeses.

Price: \$7.75

Spices and Rubs

Welcome in any kitchen or at the backyard grill, our rubs are available individually in 1.5 - 2 oz tins, or in a pre-wrapped tower of 4.

Price: \$4.25

www.dilworthtown.com PHONE 610-399-1390 FAX 610-399-1504

COMMISSEUR



DILWORTHTOWN INN
 inn keeper's kitchen blue pear bistro
 1390 Old Wilmington Pike
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