



DILWORTHTOWN • INN'S Connoisseur

Visit our web site for seasonal menu offering.

June 2006

Volume 1

Issue 1

Chef's Table

Upon us is a season of fresh produce



DAVE INTONATO,
EXECUTIVE CHEF

Without a doubt, Chefs prefer the autumn and spring seasons. Menu planning and recipes easily take on a fun and creative flare with the increased availability of seasonal fare. With the change in the seasons, all of us naturally find a change in our taste buds as well, whetting our appetites for great food to come.

Spring arrives and a whole world of fresh, beautiful, crisp vegetables come out of winter hibernation and are found in abundance, ready to satisfy every palate's desire. At the

Dilworthtown Inn, like any quality restaurant, our kitchen strives to find the best local produce, freshest seafood and quality meats the market has to order. As the Executive Chef, I make a habit of stopping daily at local farms and markets just to see what looks best for that evening's menu. If the best is not available locally, I source products from all over the country and overseas as well.

As you stand before the abundance of fresh seasonal produce, there are a few key factors to keep in mind. Freshness is crucial, of course. Look for the correct textures and colors in the produce you are buying, don't hesitate to touch and feel the vegetables. You may feel silly, but you will experience the highest quality and flavor later if you take the time to pick the best. Color is another issue. As a general rule of thumb, if the color does not look natural, it probably isn't. Neon colored vegetables may and most likely have been altered in some way from their natural state and should be avoided at all costs.

So, what can we look forward to in early June? Wonderful asparagus, artichokes, English peas and spring onions are the first things that come to my mind. More mushrooms, sun chokes and spring leaf lettuces are in season as well. Closer to the end of the month we start to see apricots, fresh berries and melons filling the market shelves. If you can get your hands on a bunch of ramps (wild leeks), then by all means do. The season lasts just barely a month, but these are a culinary delicacy I never miss. Spring is the best time to push your produce boundaries a little. Experiment. But most importantly, get your taste buds ready now for the most exciting of culinary seasons.

Recipe

Maine Lobster Rolls "Our Way"

In Maine, the quintessential lobster roll is made with a top-loading bun, which helps keep everything from spilling out. It's common in New England markets; elsewhere, look for uncut hot dog buns or similar rolls, then cut a deep slit in the top of the bun before filling.

1 2-pound live lobster
1/2 cup finely chopped celery
1/4 cup Hellman's mayonnaise
2 teaspoons fresh lemon juice
3 tablespoons butter

2 high-quality hot dog buns
(preferably straight-sided), uncut
chopped fresh chives
Dilworthtown Braised Sweet
Onion Horseradish Sauce

METHOD: Plunge lobster into a large pot of boiling water; cover and cook the lobster 9 minutes. Using tongs, transfer the lobster to a large bowl of ice water to cool quickly. Twist tail and claws from lobster body; discard body. Crack claws and remove lobster meat. Pull claw meat apart and remove cartilage. Using kitchen shears, cut tail in half lengthwise; remove meat from shell. Cut claw and tail meat into 3/4 inch pieces; transfer to a medium bowl.

Add chopped celery, mayonnaise, and lemon juice to lobster and mix until blended. Season with salt and pepper. Can be prepared 4 hours ahead. Cover and refrigerate.

Melt butter in large nonstick skillet over medium heat. Add buns and cook until golden on all sides, turning often for even browning, about 5 minutes. Cut lengthwise slit in top center of each bun; pry open. Spread Dilworthtown Braised Sweet Onion Horseradish Sauce on the warm bun. Divide lobster mixture between the two buns; sprinkle with chives and serve.

To download your voucher for a free Dilworthtown Inn gourmet product visit www.dilworthtown.com/offer Limited time offer while supply lasts.

The Cellar

Think Pink

Don't be afraid of pink!

Pink wine doesn't always mean sweeter. We are not talking about white zinfandel here- I mean dry rosé. These wines may be pink in color but have the complexity and aromas of red wine and are served cool and refreshing like a white. Their versatility with a wide array of foods makes them perfect for everything from backyard burgers to grilled seafood and even spicy cuisine.

Rosé was originally made in warm areas of Europe, most notably southern France where an alternative was needed to their intense red wines that were not exactly thirst quenching during the hot Mediterranean summers.

Rosé is made in two ways. The first is by bleeding off juice from red wine after a short time spent with the color in the skins, making it pink instead of red. The other is by blending red and white wines together. The former is best and most often used.

France and Spain are home to the most well known examples, however producers from Australia, the U.S. and Italy are making excellent examples at a great value.

Here are some favorites to enjoy at your next summer party...

CIRO ROSSO LIBRANDI 2004 CALABRIA

ITALY \$11
Pretty fuchsia color with aromas and flavors of fresh dark cherries & blackberries

PINOT NOIR ROSE BINDI 2004 VICTORIA

AUSTRALIA \$14
Bright and refreshing; strawberries and tangy raspberries

CHÂTEAU ROUTAS "ROUVIÈRE" 2004 CÔTEAUX VAROIS

FRANCE \$12
Rich salmon color with hints of spice & lively berries and cherries

COTE DU RHONE ROSÉ GUIGAL 2004 RHONE VALLEY

FRANCE \$15
Deep hued, tastes more like a red; velvety flavors of cooked rhubarb and strawberries

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 Trends

Keeping an eye on 2006...

It used to be that Mother Nature dictated the trends in food. Today, international sourcing, clever marketing, and the American appetite have made food as trendy as fashion. Wasabi is a perfect example. Wasabi first became popular as sushi's sidekick, but before long it appeared in everything from mayonnaise and cocktails to chocolates. And while wasabi will always remain in our culinary vocabulary, it has faded from popularity. Tomatoes too have been food fashion victims. Two years ago the sleeker, slimmer version of the cherry tomato, the grape tomato, was all the rage. But, last year, they were left on the vine for the vintage flare of the heirloom tomato. For professional chefs who have time to study the exotic spices, designer meats, and hybrid vegetables that result from trends, these developments are exciting and inspiring. However, for chefs at home, these trends can be overwhelming. While it is important to experiment with new ingredients and preparation, always remember that food trends, like fashion, are meant to be fun.

1} exotic spices... The enhancement and addition of flavor through the use of spices has been steadily gaining popularity. As we become more comfortable with the impact spices can make on any given recipe, we are more readily willing to experiment. For your spring and summer dishes we are using some of the hot new spices on the scene: garam masala, tonka beans, smoked Spanish paprika or cardamom; all equally easy to use and widely available. Give them a try, any one is sure to add a little spice to your life!

2} designer meats... In our quest as consumers for the ultimate dining experience, our taste buds have discovered designer meats. Virtually available in every cut and variety, designer cuts are raised without the use of hormones or antibiotics in their natural food diet consisting of barley, corn, wheat, soy meal, cane molasses, and hay. Never fed meat or meat by-products, the luxury brand of butchered meat produced is not only healthier and of a higher quality, but it tastes great too! Once you have tasted natural meats such as Wagyu beef, Niman Ranch pork, or Gianone chicken you too will appreciate the value of their special handling.

3} hybrid vegetables... The advent of warmer weather and fresh vegetables "from the farm" is always a welcoming thought, but the influx of hybrid vegetables makes the season even more exciting. Developed by interbreeding two or more varieties or species, hybrids are usually an improvement over their parent varieties, possessing the best qualities from each. Both delicious and of high quality, hybrid vegetables are abundant in just about every variety of fruit or vegetable...broccoli, beans, corn, cucumbers, lettuce or tomatoes. The list goes on. Especially accessible, and incorporated into our menu, are the wide variety of heirloom tomatoes...enjoy them now, while the season is ripe!

Tips} peeling fresh ginger Use a teaspoon, not a knife or even a vegetable peeler. Place spoon in hand and scrape away.

juicing with tongs Place citrus in the microwave for 10 seconds and cut in half. To reap the maximum amount of juice, reach for your tongs. Grasp the halved fruit inside the arms of the tongs and give it a squeeze. Reposition the fruit and squeeze again.

freezing berries When berries are in season, wash and freeze the fruit in single layers on parchment paper. When frozen, transfer the berries to freezer bags for storage. This way, they won't freeze into a solid clump, and you can remove only what you need.

Etiquette: "How To"

Serve a savoring personality with these

Etiquette Morsels

Remember the boss who spoke with his mouth full of spaghetti or the assistant who chomped food like a grazing cow? What about the friend who answered their cell phone right in the middle of your story?

Our social blunders never cease to amaze and offend. From comical to repelling, our humiliating mistakes or lack of awareness can halt friendships and business paths in their tracks. Being foolish or rude are not traits to which we aspire to instead, they usually happen when we are nervous, fatigued or stressed.

While it's easy to point fingers, you can rest assured that someone is doing the same to you. According to Johns Hopkins University, 93% of how you are judged is based on non-verbal data—your appearance, manners and body language. Only 7% is influenced by the words you say.

Luckily for our sake, there's etiquette. Etiquette provides a guide for those nonverbal actions and enables people to savor our true personality. In an effort to heighten customers' confidence, the Inn has teamed up with the American School of Protocol to offer customized etiquette courses. The new program features courses like Entertaining with Style, The Art of Interviewing and Kids Dining 101. More information available upon request, please inquire at info@dilworthtown.com.

Creative Cocktails

Mixing-Up Mixers

The Daiquiri was invented in Cuba in the late 19th century by an American, Jennings Cox, who lived near the village that bears the same name. Simple and refreshing, the Daiquiri pairs Cuban Rum with lime juice. Today, you don't have to "belly up to the bar" in Havana with Ernest Hemingway (who drank many, many Daiquiris). You can mix your own at home for almost any occasion. Be creative by trying different types of Rum and also try "tweaking" the flavor by adding Cointreau, Triple Sec, or even citrus flavored Vodka. Here is an example you can try, see recipe at left.

THE CLASSIC DAIQUIRI "HAVANA HEAVEN"

1½ ounce Bacardi Select (dark rum)
1½ ounce Bacardi Silver (light rum)
½ ounce Cointreau
Juice from 2 limes
Extra fine sugar (to taste)
Shake with plenty of ice and strain.
Garnish with a lime wheel.

Local News

King of Kernels



Harvest of Spring Garlic

Pete's Produce Farm at Westtown School

Route 926 (between Routes 202 and 352) Westtown, PA 610-399-3711

Mirai, a Boutique-y Hybrid Corn

Mirai is a new thing, a variety of yellow corn naturally crossbred to pick up the tenderness of "sugar-enhanced" varieties and the sweetness of the "super-sweets" (whose kernels tend to be tougher).

In Japanese, the name means "The future is almost here." For four years or so, Mirai was available only in Japan, even though the seed was developed by Centest Inc., a research farm northwest of Chicago.

In season, it accounts for an astonishing 35 percent of Japan's sweet corn market. Mirai's tender sensibilities made it perfect for another venue – the American roadside farm stand. Pete Flynn's bountiful operation fits that description – Pete's Produce Farm is situated on 200 rolling acres between Newtown Square and West Chester. Mirai corn will be available by the second week of July.

Inn Keeper's Kitchen

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 Spring/Summer 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 Chef and author Susanna Foo or Christopher Lee, 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 fill your pantry with the perfect ingredients. We are pleased to announce that we have partnered with the leading name in grocery stores, Wegmans. From ethnic to exotic,

Wegmans' superior selection of ingredients and helpful staff are 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 upgrading 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. To make reservations call us at 610.399.1390 or visit DILWORTHTOWN.com for updates, special classes, and directions. We'll see you in the kitchen!

Jim Barnes & Bob Rafetto, Proprietors

JUNE

CUBA LIBRE

Tuesday 6 7-9pm \$65

Guillermo Veloso – Chef/Owner, Cuba Libre Restaurant & Rum Bar

Chef Veloso's artistic interpretation of classic Cuban flavors has made Cuba Libre so popular that he has opened a second Cuba Libre in The Quarter at the Tropicana Casino and Resort in Atlantic City. But, this evening you can enjoy authentic Cuban cooking and avoid the temptation of the slots.

TOUR DE FRANCE – ALSACE AND CHAMPAGNE

Wednesday 7 7-9pm \$75

Michael Walsh – Wine Educator, Majestic Wines & Spirits

In this unique four part series we will tour the famous wine making regions of France by following the route the cyclists will cover in the 93rd annual Tour de France, but at a much more relaxed pace. The race and our series begins in Alsace, known for wines of delicate flavor and dryness primarily from Gewurztraminer, Pinot Blanc, Riesling and Sylvaner grapes. The evening and the first quarter of the race will end in Champagne. The wines will be accompanied by an elegant dinner prepared by Chef Aaron Wilson.

FLAVORS OF AMERICA

Thursday 8 7-9pm \$85

Jim Coleman – Executive Chef/Owner, Coleman Restaurant at Normandy Farms

Tonight, Celebrity Chef Jim Coleman will prepare some of his favorite recipes from his popular PBS television series "Flavors of America". Like the series, the 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.

GILMORE'S

Monday 12 7-9pm \$65

Peter Gilmore – Executive Chef/Owner

Inquirer critic Craig LaBan has Gilmore's on his short list to ascend to the recognition of his highest rating, four bells. For those who have visited Chef Gilmore's West Chester BYOB, LaBan's praise rings true. Enjoy an evening with Peter and French cuisine that dazzles.

HIGH STREET CAFFE

Tuesday 13 7-9pm \$65

Kevin Graham – Executive Chef, High Street Caffe

Originating from family traditions and well-worn cookbooks, Cajun and Creole cuisine handed down through the ages a combination of French, Spanish and African influences adapted to personal tastes. No one does a better job of creating a personalized version of the tried and true than Chef Kevin Graham. And, no other cuisine matches the flavors and aromas of this cultural wonder.

SPRING WHITE SALE

Tuesday 20 7-9pm \$75

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

Light, crisp and refreshing, a great white wine can be the perfect complement to a summer meal or a hot afternoon poolside. On this last day of Spring, Luca shares five high value wines perfect for the warm weather. Chef Wilson will pair Luca's selections with gourmet cuisine.

SOVANA BISTRO

Wednesday 21 7-9pm \$65

Nicholas Farrell – Chef/Owner, Sovana Bistro

Despite naming his popular BYOB after an Italian region, Chef Nicholas Farrell's eclectic menu includes flavors from around the world expertly combined with local ingredients. A recent renovation has doubled his restaurant's seating and still the Sovana Bistro fills to capacity. This is your chance to learn from this local favorite.

TOUR DE FRANCE: LOIRE & BORDEAUX

Monday 26 7-9pm \$75

Michael Walsh – Wine Educator, Majestic Wines & Spirits

The second stage in our Wine Tour de France covers the Loire Valley and Bordeaux region. The Loire Valley is known for producing food friendly wines like Pouilly Fume while Bordeaux is renowned for producing the world's most prestigious wines. Michael will select wines of excellent value from both regions to be paired with delicious dishes by Chef Aaron Wilson.

ROUGE

Tuesday 27 7-9pm \$65

Matthew Zagorski - Executive Chef, Rouge

Still the place to see and be seen, the socialites of beautiful Rittenhouse Square linger at Rouge's outdoor cafe tables and enjoy Philadelphia's balmy summer nights. Renown for creating French cuisine with a twist and the city's best burger, Chef Zagorski will demonstrate how to bring flair to your own cooking repertoire.

GAYLE

Wednesday 28 7-9pm \$65

Daniel Stern – Executive Chef/Owner, Gayle

Prior to opening Gayle, Chef Daniel Stern worked in New York's finest kitchens and was the Executive Chef of Le Bec-Fin when it regained its Five Star Mobil rating. Now, Chef Stern is winning acclaim for his own restaurant. The menu defies categorization and his cooking style can only be described as inventive. With another restaurant in the works and great reviews pouring in, now is your chance to spend an evening with Chef Stern before he is completely booked.

FRESH GRILLING IDEAS FOR SUMMER

Thursday 29 7-9pm \$65

Chuck Berardi – Executive Chef, Wegmans

At Wegmans grocery stores, the focus is on "Helping you make great meals easy." No one understands that more than Executive Chef Chuck Berardi. An accomplished chef and world traveler, his creations have helped make grocery shopping at Wegmans a destination rather than a chore. Tonight's menu will include tips and techniques for cooking on a grill and will incorporate the season's freshest fruits and vegetables.

JULY

VICTORY OVER THE GRILL

Wednesday 5 7-9pm \$65

Bill Covalesski – Victory Brewery, President and Master Brewery

Victory's innovative and award winning beers are hand crafted from the finest ingredients in the world. Spend an evening with the President and Master Brewer of this local brewery that has garnered international attention. Enjoy Victory's seasonal beers paired with recipes by Chef Aaron Wilson that incorporate the rich flavors and sensations of outdoor cooking.

BACKYARD BASH

Thursday 6 7-9pm \$65

Vinny Montesano – Chef

Whether you're at the beach or throwing a back yard barbecue, Chef Montesano believes Summer entertaining is all about enjoying great friends and food. Let him show you quick and easy recipes for creating hors d'oeuvres that incorporate the flavors of summer.

THE BIG 6

Monday 10 7-9pm \$75

Anne Hood – Harry's Savoy Grill, Sommelier

Anne reviews the six most recognizable grape varietals – Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet, Merlot and Pinot Noir – with a focus on defining individual preferences and providing direction for future wine exploration. Anne's selections will be expertly paired with five gourmet courses from Chef Aaron Wilson.

HIGH STREET CAFFE

Tuesday 11 7-9pm \$65

Kevin Graham – Executive Chef, High Street Caffe

Named Philadelphia Magazine's "Best Cajun & Creole Restaurant", Chef Graham's innovative Cajun & New Orleans inspired cuisine turns any night into a Mardi Gras. Discover the rich flavors and exotic ingredients Chef Kevin Graham masterfully combines to create the experience.

SUSANNA FOO

Monday 17 7-9pm \$85

Four Stars, Four Bells and 10 years on Zagat's 10 Best List, Susanna Foo's name-sake restaurant is a culinary landmark. The driving force behind the Asian fusion movement, Susanna's unique combination of Asian flavors and French techniques has inspired chefs around the world. The evening will be an event to remember.

SUSHI & ASIAN APPETIZERS

Tuesday 18 7-9pm \$75

Hiroyuki Tanaka – Sushi Chef, Pod

Whether its sushi served on a conveyor belt or amazing Asian appetizers, the experience at Pod makes people want to share. Create this mood at your next party by following Chef Tanaka's hands on sushi demonstration or by creating some of his favorite recipes for hors d'oeuvres.

THE LUXURY OF LACROIX

Wednesday 19 7-9pm \$85

Jean-Marie Lacroix – Chef/Owner – Lacroix at the Rittenhouse

Everything about dining at Lacroix is extraordinary – the artistry of each plate, the symphony of flavors, the serenity of the décor. Prepare yourself for an amazing evening by one of Philadelphia's master chefs.

TOUR DE FRANCE: LANGUEDOC-ROUSSILLON & RHONE

Thursday 20 7-9pm \$75

Michael Walsh – Wine Educator, Majestic Wines & Spirits

The third class in our series that shadows the race course of the Tour de France will take us through France's largest wine making region, Languedoc-Roussillon and the Rhone Valley. Rhone wines are dominated by Syrah and Viognier grapes and the region is most famous for the appellations Chateauf-neuf-Du-Pape and Cote Du Rhone. The evening's featured wines will be masterfully paired with courses by Chef Aaron Wilson.

DJANGO

Monday 24 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 reservations to get. Django's intimate dining room and simple décor create an environment where the focus is on incredible cuisine and service.

THE CHIANTI CHRONICLES

Tuesday 25 7-9pm \$75

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

It may be a stretch to say there are as many styles of Chianti as there are producers, which number about 7000, but it's not far off. With Luca's expertise we will explore the region and find vineyards and winemakers that have historically produced delicious wine. Each selection will be paired with cuisine by Chef Aaron Wilson.

SUMMER BEST

Wednesday 26 7-9pm \$65

Christopher Lee – Striped Bass, Executive Chef

Christopher Lee has been named one of Food & Wine Magazine's "Best New Chefs of 2006" and received the James Beard Foundation's "2006 Best Chef: Mid-Atlantic" Award. Enjoy an evening with a rising culinary star as Chef Lee shares some of his favorite summer recipes.

OLD WORLD VS. NEW WORLD

Monday 31 7-9pm \$75

Anne Hood – Harry's Savoy Grill, Sommelier

In this very popular teaching format, Anne does a double comparison by contrasting regional wine making styles and grape varietals. This evening it's the famed Burgundy region of France versus wines from Oregon and California. Each wine will be masterfully paired with a course from Chef Aaron Wilson.

AUGUST

SUMMER SOUPS & SAUCES

Tuesday 1 7-9pm \$65

Vinny Montesano – Chef

Preserve the great taste of ripe summer produce by creating soups that can be jarred or frozen and enjoyed throughout the year. Then, move on to the main course with Vinny's favorites sauces. Whether preparing meat, poultry or fish, Vinny has a recipe to complement the dish.

RETURN TO ABRUZZI

Wednesday 2 7-9pm \$85

Jim Coleman – Executive Chef, Normandy Farms

In this last untouched region of Italy, where they still speak Italian, Chef Coleman has found inspiration. The culinary traditions of this region are as diverse as its geography and local menus take advantage of fresh seafood, home grown fruits and vegetables and livestock fattened on mountain slopes. As they do in Abruzzi, Chef Coleman will choose the freshest ingredients to fill an authentic Italian dinner table.

TOUR DE FRANCE: SAVOIE, JURA & BURGUNDY

Thursday 3 7-9pm \$75

Michael Walsh – Wine Educator, Majestic Wines & Spirits

The final class in our French wine tour that mirrors the course of the 93rd Annual Tour de France takes us through the lesser known regions of Savoie & Jura and then one of the world's best known wine regions, Burgundy. Wines will be paired with gourmet courses by Chef Aaron Wilson. The evening and the series will end with a celebratory champagne toast.

CIGARS UNDER THE STARS

We are pleased to announce the return of our popular summer series, Cigars Under the Stars. Enjoy a relaxed evening in the Dilworthtown Inn's Stables with gourmet cuisine, paired wines and the expertise of the Old Havana Cigar Company at Dilworthtown Crossing. Each cigar night will feature a four course meal, paired wines and a single cigar maker. A different cigar maker and cuisine will be featured on each date; a series for the true devotee.

Monday, June 12 7-9pm (Rain Date – June 19) \$120
Ashton Cigars

Monday, July 10 7-9pm (Rain Date - July 24) \$120

Monday, August 14 7-9pm (Rain Date – August 21) \$120

Monday, September 11 7-9pm \$120

General Information

Get out your calendar and Save this date! **Sunday, October 15, 2006**

Dilworthtown Inn's 15th Annual Wine Festival, Noon to 4pm
Rain or Shine on the grounds of the Dilworthtown Inn

Proceeds benefit The Cancer Center of Chester County a service of The Chester County Hospital and Abramson Cancer of the University of Pennsylvania. More information available soon. Hope you will join us in this very worthwhile cause.



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 Spring Chef's Tasting Menu. Upon special advanced request, we can also prepare a 7-course tasting. Our Tasting Menu is a great way to sample all the flavors we have to offer.

News

Dining AL FRESCO....

It doesn't get any better than that!

Outdoor dining in The Stables...truly a memorable and enjoyable night. Relax under the stars, and enjoy a cocktail, glass of wine, full dinner or just dessert.

Entertainment is provided on Friday and Saturday evenings only but the Stables are open every night, weather permitting, from April through October. Understandably, our reservations fill up quickly. Space is limited; call today for your special summer evening. Casual dress.



Rewards

As a special thank you to our valuable customers, you may enter to win a Six Course Chef's Tasting for four people by emailing your name, address and phone number to rewards@dilworthtown.com. Offer excludes tax, gratuity and alcohol.

On-Line

At the Inn...

Dinner reservations for Dilworthtown Inn are now available online, giving you the flexibility and freedom to make a reservation any time, any day, any where. Visit our website at www.dilworthtown.com and click on the word "Reservations" and you will quickly gain access to our reservation availability and options. For parties of 6 or more, and for Inn Keeper's Kitchen classes, we ask that you call the Inn for reservation assistance. While you may not be accustomed to going to your computer for dinner reservations, the following reasons will convince you that you should:

Top ten reasons to make online reservations

1. There is absolutely no charge for making a reservation online.
2. You can add special requests to your reservation; we just ask that you follow up with a call at your convenience to confirm our ability to meet your needs.
3. You will receive a confirmation of the reservation via email.

4. Making your reservation online is quick; no telephone required or the chance of being upstaged by a busy signal.
5. You have the option of checking the availability of multiple dates and times.
6. On occasion, we offer a "Dinner for Two" drawing for online reservations only.
7. Availability can be checked at the last minute. As a cancellation is made, it instantly becomes available to you online. We all work from the same universe of data!
8. Reservations can be booked for parties of up to four people, a maximum of two months in advance. We request larger parties call the Inn for availability.
9. Reservations can be made even when we are closed.
10. 24 hours a day, from any location, you can make a reservation for dinner with a click of your computer!

So, the next time you want to join us here at the Inn for dinner or a special occasion, run to your computer and click on our website... You can do it!

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 displays of the best brands. Compare major names like Wolf, Miele, Thermador, Dacor, Sub-Zero, Miele, Bosch, Lynx, Jenn-Air, Fisher Paykel, Aiko, Gaggenau, Viking, Wolf & more.

Delivery, expert installation and service.

INNERSPACE
APPLIANCES FOR YOUR HOME
1390 Old Wilmington Pike, West Chester, PA 19382
We'll • Exton Village Center, Exton, PA • 610-399-1390

KIDS SPICE UP SUMMER & BECOME CHEFS... ULTIMATE KIDS COOKING CAMP PRESENTED BY DILWORTHTOWN INN & WEGMANS

WHAT: From July 24th -28th or July 31st – August 4th, 2006, kids turn in their swimsuits for chef coats this summer. Twenty child chef protégés, ages 9-13 spice up their summer at the Dilworthtown Inn & Wegmans' week-long culinary camp. In the Inn's state-of-the-art culinary demonstration kitchen, students learn how to prepare kid friendly meals from appetizers to entrees and salads to desserts. Best of all, children bring home their culinary masterpiece each day to enhance their families' dinner!

During the week-long camp, children will also get a behind the scenes tour of Wegmans, learn safe food handling guidelines, how to properly set a table along with valuable cooking skills they'll use for the rest of their lives! The camp's grand finale features a Parent Appreciation Luncheon on Friday that showcases the kid chefs' newly acquired skills.

WHO: Twenty Children ages 9 – 13
Dilworthtown Inn Keeper's Kitchen Chefs
Wegmans' Culinary Staff

WHEN: 1st Camp: July 24 – 28, 2006: 9 am – Noon
2nd Camp: July 31 – August 4, 2006: 9 am – Noon

FEE: \$375 per child – includes Wegmans' \$25 gift card, culinary tool kit, herb garden, etc.

WHERE: Dilworthtown Inn Keeper's Kitchen
1390 Old Wilmington Pike, West Chester, PA 19382
PHONE 610-399-1390 FAX 610-399-1504 www.dilworthtown.com

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

COMMISSEUR

Premiere issue of

Dilworthtown Inn presents the

DILWORTHTOWN INN
inn keeper's kitchen blue pear bistro
1390 Old Wilmington Pike
West Chester, PA 19382

PRESORTED
FIRST CLASS
US POSTAGE
PAID
LANSDOWNE PA
PERMIT NO 21