



Join us for

# MOTHER'S DAY

12:00 -7:00

## APPETIZERS

- Escargot Bourgoigne. . .15.00**  
Burgundy escargot, garlic, fresh herb butter
- Asparagus Mille Feuille . .12.00**  
Puff pastry, roasted asparagus, champagne burre blanc
- Lump Crab Cocktail . .17.00**  
avocado, pico di gallo, Smoked Salsa Rosa
- Smoked Salmon . .15.00**  
Traditional accoutrements
- Classic Shrimp Cocktail . . .14.00**  
Chilled jumbo shrimp, Vickers traditional cocktail sauce
- Chester County Mushroom Bisque...10.00**  
Kennett Square Mushrooms, touch of cream
- Lobster Bisque...10.00**  
With a Touch of Fine Champagne
- Vickers Heritage Spinach Salad...10.00**  
Creamy house dressing, smoked bacon
- Harvest Salad...10.00**  
Roasted beets, candied butternut squash, sunflower seeds, feta, cheese
- Caesar Salad...10.00**  
Homemade creamy Caesar dressing

## ENTREES

- Maple Glazed Salmon...33.00**  
Vermouth orange cream sauce, spring tarragon, fresh pea risotto
- Jumbo Lump Crab Cakes. . . 33.00**  
Whole grain mustard sauce, potato & vegetable du Jour
- Seared Shrimp & Scallops . .36.00**  
truffle vinaigrette, vanilla carrot puree, wilted spinach, truffled pommes puree
- Chilean Sea Bass. . . 37.00**  
Ragout of asparagus and corn, roasted tomato confit, sweet corn soufflé
- Filet Mignon Béarnaise. . . 39.00**  
classic sauce Béarnaise
- Veal Vickers. . . 36.00**  
A vintage classic, medallions of milk fed veal, chester county mushrooms, cabernet reduction
- Roasted Rack of Lamb. . . 39.00**  
Rosemary and Dijon crust, port wine reduction
- Pappardelle. . . 26.00**  
local mushrooms, sautéed farm greens, toasted sunflower seeds, shaved Pecorino Romano

## DESSERT

SEASONAL SELECTIONS FROM OUR PASTRY CHEF

RESERVATIONS : 610-363-7998

Menu is subject to change without notice