



Catherine Rooney's
Hummingbird to Mars

Brandywine Valley Restaurant Week 2025

3 Courses for \$55 at C.R. Hummingbird to Mars

Open Thursday, Friday and Saturday at 5pm

Dinner Reservations: H2MarsTrolley@gmail.com

1st Course *(please select one):*

Sunfire Scallops - Pan-seared scallops over aji Amarillo sauce and sweet corn salsa with Fresno peppers, shaved radish, cilantro and finished with black garlic aioli

Short Rib Pinsa - Pesto bechamel, smoked gouda and blue cheese, braised short rib, sauteed onions and Kennett mushrooms

Caprese Rustica - Burrata, heirloom and cherry tomatoes, artisan multigrain crostini, basil, green pesto oil and balsamic reduction drizzle

2nd Course *(please select one):*

Ribeye Steak - 10oz boneless ribeye, avocado chimichurri, grilled asparagus, roasted heirloom baby carrots and baby gold potatoes

Gaelic Short Rib - Tender braised short rib topped with mushroom marmalade and Guinness BBQ served over bone marrow grits with sauteed baby spinach

Crab Ravioli - House-made crab ravioli in a blush sauce with parmesan and fresh lemon basil

Eggplant Milanese - Lightly breaded eggplant over house marinara and topped with shaved parmesan and baby arugula lightly dressed in a citrus vinaigrette

3rd Course *(please select one):*

Black Mission Fig Crème Brûlée

Warm Bread Pudding - Salted caramel and vanilla ice cream

Chocolate Cake - Chocolate ganache, whipped cream and strawberries

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hummingbirdtomars.com @h2mars