



## HOLIDAYS IN THE BRANDYWINE VALLEY

Sunday, Dec. 7 – Monday, Dec. 8, 2025

**Study Leader:** Hayden Mathews

**Smithsonian Rep:** Anna Turner

**Tour Cell Phone:** 860-455-8139

### **Sunday, December 7**

7:30 a.m. Departure from the **Mayflower Hotel**, with a pick up stop at the DoubleTree Hilton, Laurel, MD at approximately 8:10am.

10:00 a.m. **Hagley Museum**  
Guided tours

12:30 p.m. **Winterthur Museum**  
Relax and enjoy lunch on site (box lunches) + free time

1:30 p.m. Self-guided Yuletide Tours

3:00 p.m. Depart

Check into the Mendenhall Inn for your overnight stay

6:00 p.m. **Private Dinner in the Library Room, Mendenhall Inn**

### **Monday, December 8**

6:30 a.m. Breakfast opens at the hotel.

9:15 a.m. Bus available for loading

9:30 a.m. Depart Hotel

10:00 a.m. **Brandywine Museum of Art**  
Guided tours + free time

12:30 p.m. Depart

1:00 p.m. **Brandywine Prime Restaurant**  
2:30 p.m. Depart

2:45 p.m. **Longwood Gardens**  
Enjoy time on your own to explore special holiday displays around the gardens

6:00 p.m. Depart for Washington

Rest Stop en Route

8:15 p.m. Drop off at **DoubleTree Hilton, Laurel, MD**

9:00 p.m. Arrive at the **Mayflower Hotel**

NOTE: If you have Special Requirements (e.g. dietary or mobility), please notify Customer Service at [CustomerService@SmithsonianAssociates.org](mailto:CustomerService@SmithsonianAssociates.org) when registering for a future tour.



## Meals

<b>Sunday, December 7</b>
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**Lunch Menu (Winterthur Museum):**

*Choice of 1) Roasted Turkey, Applewood Smoked Bacon, Sliced Tomato, Green Leaf Lettuce, Garlic Aioli on Brioche or 2) Balsamic Roasted Squash, Confit Tomato, Red Onion, Feta Cheese, Sundried tomato Pesto, Spinach on Ciabatta. All served with Chips, Fresh Fruit, House Baked Cookie, and a Bottled Water.*

**Dinner Menu (Library Room at Mendenhall Inn):**

**Arcadian Mix Salad** with Romaine and Arcadian Blend topped with Tomato, Onion, Sweet Peppers, Black Olives, Croutons, and Cucumbers served with a Balsamic Vinaigrette Dressing. Served with Freshly Baked Rolls and Butter. Choice of entrée: 1) **Chicken Marsala** with a Kennett Square Mushroom Marsala Demi Glaze, Parmesan Roasted Yukon Gold Potatoes and Haricots Verts with Pine Nuts and Shredded Carrots; 2) **8oz Slow Roasted Prime Rib** with Horseradish Mousse and Beef Au Jus; or 3) **Garden Vegetable Tart** with oven roasted vegetables layered in a crispy crust baked to perfection, accompanied by a Portabella and Grilled Vegetables topped with Mozzarella Cheese and a Rich Roasted Red Pepper Sauce. Lawlers NY Colossal Cheesecake with Fresh Strawberries, Whipped Cream, Powdered Sugar, and Raspberry Coulis for dessert. Water, decaf and regular coffee, and herbal tea.

<b>Monday, December 8</b>
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**Breakfast Menu (Mendenhall Inn):**

*Scrambled Eggs, Breakfast Meat, Breakfast Potatoes, Waffles, Yogurt, Fresh Fruit, Bagels, Toast, Assorted Cereals, Coffee, Tea, Juice.*

**Lunch Menu (Brandywine Prime):**

**Steakhouse Caesar Salad** with chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing to start; Choice of entrée: 1) **Faroe Island Salmon** with creamy mashed potatoes, seasonal vegetable, and yuzu aioli; or 2) **Pumpkin-butternut squash ravioli** with sage cream and pumpkin seed oil. Mini Chocolate Chip Cookie Dough Cheesecake for dessert. Includes soft drinks and coffee.

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