



CIGAR *Dinner*

THURSDAY

October 8, 2026

6:00 PM - 9:00 PM



M E N U



WOODFORD RESERVE TASTINGS

6-6:30 PM COCKTAILS & BITES

Assorted Cheese & Charcuterie
with crudite, jams, nuts,
artisanal breads and crackers

Butlered Hors D' Oeuvres

Teriyaki BBQ Pork Wings, Sesame Fried
Chicken Bites, Roasted Red Pepper
stuffed baby portabella mushrooms

6:45 PM DINNER IS SERVED

SALAD — SPICY CAESAR

romaine, garlic croutons, Parmesan Reggiano,
blackened caesar dressing, lemon wedge

ENTREE — 22 OZ. COWBOY STEAK

herb roasted fingerling potatoes,
charred broccoli, Ancho Bourbon glaze

DESSERT — CHOCOLATE PEANUT BUTTER TART

fudge sauce, chocolate ganache,
peanut butter cups

Grand Finale Cigar Cake



3 HOUR PREMIUM OPEN BAR



3 PREMIUM CIGARS

Live Cigar Rolling Experience
Franklin, from To Makao Fine Cigars
Maduro | Habano | Connecticut



3 COURSE DINNER



Our popular Cigar Dinner on The Farmer's Daughter Terrace is an evening made for indulging. Gather with friends, colleagues, or clients for an unforgettable night of fine dining, beautiful outdoor ambiance, and exceptional cigars. Watch our live cigar roller handcraft fresh cigars on-site, then choose three of your favorites to enjoy throughout the evening. It's an experience that never disappoints.

RESERVATIONS: 215-616-8108

Price: \$175 per person (*inclusive of tax & service*)

A credit card is required to make your reservation.

All seating is reserved. No refunds will be admitted as this event will sell out. Rain or Shine.