

5 COURSE PRIX FIXE MENU

Tuesday, December 24, 2024 | Seatings 5PM - 9PM

FOR THE TABLE TO SHARE

Red Pepper Hummus - garlic oil, pita

SECOND COURSE (one choice per person)

Sweet Potato Bisque – sour cream, crispy duck skin chicharrones Smoked Ham & Bean

THIRD COURSE (one choice per person)

Grilled Asparagus – cherry tomatoes, pickled shallots, almonds, cashews, balsamic glaze **Mesclun Salad** – frisee, radicchio, arugula, tomatoes, bacon, stilton bleu cheese, yuzu vinaigrette

LEMON INTERMEZZO

ENTREE COURSE (one choice per person)

Pork Mignon – Okinawa purple sweet potatoes, shiitake mushrooms, orange marmalade sauce

Seafood One Pot – mussels, salmon, bay scallops, peas, potatoes, serrano chile, spicy coconut curry sauce

Pulled Rosemary Lamb Leg – braised lamb, fingerling potatoes, charred tomatoes, pomegranate and rutabaga puree, basil oil

Red Snapper Filet – lemongrass bamboo rice, crispy fried leeks, serrano chile chutney **Grilled Filet Tenderloin** – 8.oz., mashed potatoes, green beans, merlot reduction **Chicken Roulade** – stuffed with sundried tomatoes, spinach, and bleu cheese, served with mashed potatoes, peas, carrots, pan jus

Castle Valley Grits – wild mushrooms, pickled onions, poached duck egg, parmesan Reggiano cheese

Pumpkin Gnocchi- kale, pine nuts, parmesan Reggiano cheese, orange béchamel

DESSERT COURSE (one choice per person)

Persimmon Bread Pudding - spiced crème anglaise

Mini German Chocolate Cake - chocolate sponge cake, coconut pecan frosting, fudge sauce Chess Pie - pomegranate curd, fresh pomegranate, toasted meringue sheet

Coffee, hot tea & iced tea are included. All other beverages are additional.

\$99.95 Per Person (plus tax & gratuity) | Children's Menu Available, \$26.95 Per Child, Ages 5-10 20% gratuity will be added to groups of 6 or more. Please ask about our cancellation policy.

RESERVATIONS ARE REQUIRED: 215-616-8300



the farmer's daughter

NEW YEAR'S EVE

5 COURSE PRIX FIXE MENU

Tuesday, December 31, 2024 | Seatings 5PM - 10PM

FOR THE TABLE TO SHARE

Tuscan Red Pepper Crostini – olives, peppers, stilton bleu cheese, olive focaccia bread, balsamic glaze

SECOND COURSE (one choice per person)

Lobster Bisque – spicy pecans **Vegetable Minestrone** – olive bread

THIRD COURSE (one choice per person)

Mesclun Greens – radicchio, arugula, frisée, granny smith apples, port wine cheese, candied pecans
Green Beans & Almonds – cherry tomatoes, roasted red peppers, toasted almonds, white balsamic vinaigrette

LEMON INTERMEZZO

ENTREE COURSE (one choice per person)

Prime Filet & Scallops – 8 oz. prime center cut filet, 2 jumbo dayboat scallops,
Okinawa purple sweet potatoes, spinach puree, demi-glace
Bison Tomahawk – goji berries, dragon kale, sunchoke and pear puree
Blackened Sea Bass – heirloom grains, blistered tomatoes, coconut cream sauce
Duck Roulade – spicy cashews, dragon kale, Kabocha squash puree, aged balsamic glaze
Sequoia Salmon & Colossal Shrimp – 6 oz. salmon filet and 3 colossal shrimp,
polenta cake, olives, gherkins, rosemary tomato coulis
Smoked Bay Scallop Risotto – English peas, shiitake mushrooms,
andouille sausage, fried egg, parmesan Reggiano cheese

Beet Tortellini – asparagus tips, pistachios, pound cake croutons, parmesan Reggiano cheese, blood orange cream sauce

DESSERT COURSE (one choice per person)

Chocolate Hazelnut Bar – hazelnut white chocolate mousse, caramel, chocolate ice cream **Caramel Apple Baked Alaska** – dulcey cremeux, caramel, bruleed meringue

Coffee, hot tea & iced tea are included. All other beverages are additional.

\$120.00 Per Person (plus tax & gratuity) | Children's Menu Available, \$26.95 Per Child, Ages 5-10 20% gratuity will be added to groups of 6 or more. Please ask about our cancellation policy.

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