



the farmer's daughter
Cigar DINNER
THURS MAY 7TH 2026 6-9PM



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3 HOUR OPEN BAR | 3 PREMIUM CIGARS | 3-COURSE DINNER

Reserve your seat for an evening of award-winning cuisine, premium cigars, and great company. The night begins on The Farmer's Daughter Terrace with Woodford Reserve tastings and hors d'oeuvres, followed by a sumptuous three-course dinner.



Experience premium cigar craftsmanship with an exclusive trio of AJ Fernandez cigars. Handcrafted in Estelí, Nicaragua, each cigar reflects exceptional quality under AJ's expert supervision.

THE MENU

6:00 - 6:30 PM HORS D' OEUVRES & BOURBON TASTING

Chef's Selected Hors d' oeuvres: Farmstead Cheese & Charcuterie
Butlered Sesame Beef Satay, Bruschetta Crostinis, Crab Rangoon, Stuffed Mushrooms

6:45 PM DINNER IS SERVED

FIRST COURSE: Lemon & Parmesan Arugula Salad
shaved red onion, toasted pine nut spread, parmesan Reggiano, parmesan tuille,
creamy lemon dressing

SECOND COURSE: 14 oz. Prime New York Strip & Scallop
twice baked potato, sweet onion jam, bernaise sauce

THIRD COURSE: Chocolate Creme Caramel
bourbon cherries, chocolate crunch, chocolate glass
Take home a slice of our Grand Finale Cigar Cake



Reservations: 215-616-8108

Price: \$165 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.