

the farmer's daughter Cigar DINNER

WED, MAY 14 6-9PM



the farmer's daughter

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

Reserve your seat for an evening of award-winning cuisine, premium cigars, and exceptional company. Hosted on The Farmer's Daughter Terrace, the night begins with bourbon tastings and hors d'oeuvres, followed by a sumptuous 3-course dinner.

Experience the art of cigar craftsmanship as guests enjoy an exclusive selection of three premium blends: Montecristo 1935 Anniversary No. 2, Romeo y Julieta Reserva Real Toro, and Padron No. 3000.



THE MENU

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

Chef's Selected Hors d' oeuvres: Farmstead Cheese & Charcuterie, Hummus Display, Butlered Bay Scallop Ceviche, Shrimp & Andouille Skewers, Bourbon Glazed Chicken Satay

6:45 PM DINNER IS SERVED

FIRST COURSE: Cherry Farro Salad

brandied cherries, farro, feta cheese, arugula, orange vanilla vinaigrette

SECOND COURSE: Bacon Wrapped Filet & Cajun Shrimp

garlic and herb roasted red bliss potatoes, charred broccolini, black garlic demi glace

THIRD COURSE: Textures Of Chocolate

chocolate sacher sponge, dark chocolate mousse, chocolate tuile

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.