



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-glaze
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) | *Vegetarian Entree **\$100.00**

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

DJ ENTERTAINMENT FROM 10PM - 2AM