



the farmer's daughter
CHRISTMAS EVE

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) | *Vegetarian Entrees **\$79.95**

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