



THANKSGIVING

the farmer's daughter

NOVEMBER 28, 2024 SEATINGS 1-6PM

- 4-course prix fixe menu -

FOR THE TABLE TO SHARE:

Kabocha Squash Hummus - paprika oil, macadamia nuts

FIRST COURSE: one choice per person

Cajun Shrimp, Corn & Potato Soup - lemon crème

Pumpkin Bisque - spicy pepitas, crumbled goat cheese

Mesclun Greens - frisee, watercress, arugula, cucumbers, carrots, tomatoes, frizzled onions, creamy avocado dressing

Carrot & Pomegranate Salad - roasted carrots, pistachios, sesame seeds, pomegranate dressing, manuka honey

INTERMEZZO

ENTREE COURSE: one choice per person

Carved Turkey - poached cranberries, sage gravy

Carved NY Strip - pepper crusted, au poivre sauce

Salmon Wellington - stuffed with mushroom, spinach, and Boursin cheese, in puff pastry

Bourbon Pork Loin - orange coulis

Pulled Rosemary Lamb Leg - lamb demi-glace

Fresh Cod - spiced apple glaze

Squash Risotto - kabocha squash, butternut squash, acorn squash, parmesan Reggiano, toasted walnuts, red pepper flakes

FAMILY-STYLE SIDES

Parmesan Creamed Corn, Homemade Cranberry Sauce, Roasted Baby Yams, Creamed Spinach, Garlic Mashed Potatoes, Green Beans, Traditional Stuffing, Braised Red Cabbage

DESSERT COURSE: one choice per person

Salted Caramel Cheesecake - chocolate graham crust, fudge sauce, caramel tuile

Classic Pumpkin Pie - house-made pie crust, candied cranberries, vanilla bean whipped cream

Rum Baba - fresh fruit, spiced pastry cream, rum raisin ice cream, five spice tuile

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

\$79.95 Per Person | \$26.95 Per Child, Ages 5-10

*Risotto Entree, **\$69.95**

All prices are plus tax & gratuity. | 20% service charge added to groups of 6 or more.

Please ask about our cancellation policy.

RESERVATIONS ARE REQUIRED: 215-616-8300