

FALL CIGAR DINNER

THURS, SEPT 26 6-9PM



the farmer's daughter

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

Experience the craftsmanship of cigar making firsthand as an skilled cigar roller handcrafts a blend of cigars for you on-site.

Secure your spot for an exquisite evening of award-winning cuisine, premium cigars, and great company. This unforgettable night on "The Farmer's Daughter" Terrace kicks off with cocktails and hors d'oeuvres, followed by a decadent three-course dinner. Throughout the evening, indulge in a curated selection of three hand-rolled premium cigars.

THE EXPERIENCE

6:00 - 6:30 PM HORS D' OEUVRES & BOURBON TASTING
featuring Templeton and Courage & Conviction Series

Chef's Selected Hors d' oeuvres: Farmstead Cheese & Hummus Displays
Butlered Bacon Wrapped Scallops, Spanakopita, Cheese Steak Spring Rolls



6:45 PM DINNER IS SERVED

1st COURSE: Chopped Salad - iceberg, tomatoes, bleu cheese, bacon, hardboiled egg, house made bleu cheese dressing

2nd COURSE: KC Strip Steak - bone-in, caramelized onion & potato gratin, roasted brussels sprouts, garlic compound butter, balsamic glaze

3rd COURSE: Apple Sticky Toffee Pudding - bourbon toffee sauce, salted pecans, and vanilla ice cream

Take home a slice of our Grand Finale Cigar Cake.

Call to reserve your seat at: **215-616-8512**

Price: \$150 per person (inclusive of tax & service)

A credit card is required to make your reservation. If you'd like to sit with a separate party, please let us know when purchasing your tickets. No refunds will be admitted as this event will sell out! Rain or Shine.

SPECIAL HOTEL RATE FOR EVENT DINERS (9/26 only) | Call 215-616-8500 to book your stay.