

the farmer's daughter *Cigar* DINNER

THURSDAY, NOVEMBER 6, 2025 6:00-9:00PM

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

Reserve your seat for an evening of award-winning cuisine, bourbon tastings, and hors d'oeuvres on The Farmer's Daughter Terrace, followed by a sumptuous three-course dinner and the art of cigar craftsmanship with an exclusive selection of three premium blends.

THE FOOD

Hors D'Oeuvres will be served 6-6:30pm and dinner will be served at 6:45pm.

CHEF SELECTED HORS D'OEUVRES: Farmstead Cheese & Charcuterie, Hummus Display, House-made Jalapeno Poppers, Crab Rangoon, Corned Beef Egg Rolls

FIRST COURSE: Green goddess wedge iceberg, tomatoes, chopped bacon, accompanied by jumbo grilled shrimp (2), green goddess dressing

SECOND COURSE: 22.oz ribeye coffee and brown sugar rubbed, loaded duchess potato, roasted cippolini onions, beech mushrooms, garlic compound butter

THIRD COURSE: Drunken Chocolate Cheesecake
Cherry Brandy Compote, Chocolate Sable, Cocoa Nib 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.

THE CIGARS

*Cohiba Rubicon,
New World Dorado, &
H. Upmann Nicaragua by AJ*

*"Life is too short to smoke
bad cigars"*

ZEN WARRIOR

THE BAR

*Premium Open Bar
will be available
throughout the event.*

Woodford Reserve
Bourbon Tasting

