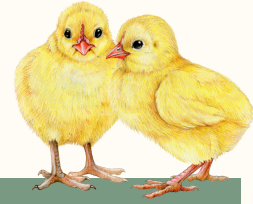




the farmer's daughter

EASTER



THE FARMER'S DAUGHTER PRIX FIXE MENU

SUNDAY • 20 APRIL 2025 • 1:00PM - 6:00PM
RESERVATIONS: 215-616-8300

SERVED FAMILY STYLE TO START

Shrimp Shooters - virgin bloody Mary sauce, lemon zest, celery leaf, tabasco

SOUP COURSE (ONE CHOICE PER PERSON)

Potato Leek - lemon crème fraiche
Manhattan Clam Chowder

SALAD COURSE (ONE CHOICE PER PERSON)

Spinach & Strawberry- granola, feta cheese, blueberry balsamic dressing
Snap Pea & Potato - shaved radishes, avocado, smoked hard-boiled egg,
red wine vinaigrette

ENTREE COURSE (ONE CHOICE PER PERSON)

Saffron Poached Halibut - lemongrass basmati rice, tomato and fennel salad, chili oil
Carved Smoked Ham - spicy pineapple glaze, peas, carrots, purple sweet potatoes
New York Strip Au Poivre - purple sweet potatoes, grilled asparagus,
beech mushrooms, au poivre sauce
Lobster Carbonara - butter poached lobster, linguini, spring peas, bacon,
parmesan cheese, hollandaise sauce
Rosemary Lamb Chops - herb-crust, Dijon baby carrots, roasted potatoes, mint gastrique
Pan Seared Day Boat Scallops - crispy prosciutto, spring peas, parsnip puree,
orange marmalade
Game Hen - maple potato and caramelized onion hash, Gran Marnier glaze
***Grilled Eggplant Risotto** - baby carrots, cippolini onions, toasted pine nuts,
mascarpone cheese, parmesan cheese

DESSERT COURSE (ONE CHOICE PER PERSON)

Carrot Cake - cream cheese mousse, carrot gel, pecan streusel (gluten free)
Key Lime Pie - lime whip, candied lime, graham crust
Triple Coconut Cheesecake - coconut whip, coconut caramel, toasted coconut
Coffee, hot tea & iced tea are included. All other beverages are additional.

\$85.00 ADULTS | \$26.95 CHILDREN (AGES 5-10)

*EGGPLANT ENTREE. \$70

All prices are plus tax & gratuity. 20% service charge added to groups of 6 or more.
A credit card is required to hold a reservation for parties of 8 or more.
Please ask about our cancellation policy.