

the  
farmer's  
daughter

# Thanksgiving



**NOVEMBER 23, 2023 SEATINGS 1-6PM**

**- 4-COURSE PRIX FIXE MENU -**

FOR THE TABLE TO SHARE

**ROASTED RED PEPPER HUMMUS** - with bagel chips

FIRST COURSE (one choice per person)

**PUMPKIN BISQUE** - pumpkin cake croutons and bacon

**CRAB & SWEET CORN CHOWDER** - caramelized poblano peppers

**FARM GREENS SALAD** - mesclun greens, cherry tomatoes, cucumbers,  
watermelon radish, frizzled onions, dark balsamic vinaigrette

**SQUASH & FARRO SALAD** - arugula, roasted squash, farro, peppadew peppers,  
coconut flakes, shallot vinaigrette

LEMON INTERMEZZO

ENTREE COURSE (one choice per person)

**CARVED TURKEY** - sage gravy

**CARVED NEW YORK STRIP** - black garlic demi-glace

**CRISPY SKIN SALMON FILET** - lemon herb beurre blanc

**PAN SEARED BRONZINO** - served whole, saffron lemon herb beurre blanc

**HOMEMADE PUMPKIN GNOCCHI** - spicy walnuts, coconut flakes, chive maple cream sauce

**GRILLED PINEAPPLE & GLAZED HAM**

FAMILY STYLE SIDES

BROWN BUTTER GLAZED BABY CARROTS, BACON & BALSAMIC BRUSSELS  
SPROUTS, MASHED POTATOES, TRADITIONAL STUFFING, PINEAPPLE CHALLAH  
BREAD STUFFING, MAPLE SWEET POTATOES, GREEN BEANS ALMONDINE,  
JALAPENO CORNBREAD, HOMEMADE CRANBERRY SAUCE

DESSERT COURSE (one choice per person)

**APPLE TARTE TARTIN** - salted caramel, caramelized puff pastry, vanilla bean ice cream

**PUMPKIN CLOVE PAVE** - candied cranberries, hazelnut streusel, salted caramel ice cream

**PEAR FRANGIPANE TART** - toasted almonds, vanilla mascarpone cream, cassis gel

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

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

All prices are plus tax & gratuity.

20% service charge added to groups of 6 or more

**RESERVATIONS ARE REQUIRED: 215-616-8300**

