

Mother's Day

at the farmer's daughter

PRIX FIXE MENU

SUNDAY • 10 MAY 2026 • 1:00PM - 6:00PM

RESERVATIONS: 215-616-8300

Cheese Board - for the table to share

SOUP COURSE (one choice per person)

Carrot Ginger - candied ginger

Split Pea & Ham - prosciutto chip

SALAD COURSE (one choice per person)

Farm Greens - cucumber, tomatoes, watermelon radish, focaccia bread croutons, balsamic vinaigrette

Melon & Prosciutto - frisee, honeydew, toasted cashews, prosciutto, feta cheese, raspberry vinaigrette

ENTREE COURSE (one choice per person)

Cast-Iron Seared Duck Breasts - sweet potato puree, roasted brussels sprouts, poached cherries, balsamic glaze

Pan-Seared Halibut - apple and fennel puree, roasted turnips, granny smith apples, green onion chimichurri, charred lemon

Grilled Filet - wild mushrooms, smashed fingerling potatoes, pinot noir reduction

Lobster & Crab Pasta - Bucatini pasta, roasted red peppers, crispy kale, parmesan Reggiano, saffron cream sauce

Creamy Tuscan Chicken - pan seared airline chicken, sun-dried tomatoes, spinach, cippolini onions, creamy parmesan sauce

***Chickpea Ragout** - chickpeas, carrots, cippolini onions, sun-dried tomatoes, black bean spaghetti, fried basil

DESSERT COURSE (one choice per person)

Dark Chocolate Marquise - brownie, red fruits, chocolate tuile

Vanilla Bean Panna Cotta - candied pistachios, mixed berry compote, pistachio sponge cake

Raspberry Cheesecake - house graham, raspberry variations, vanilla whip

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

\$87.00 Adults | \$26.95 Children (Ages 5-10)

*Ragout entree, \$70.00

All prices are plus tax & gratuity. 20% service charge added to groups of 6 or more. Group of 6 or more require a credit card to hold the reservation and are subject to a cancellation fee of \$150 if you do not cancel your reservation on or before 7 days prior.



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