



the farmer's daughter **EASTER**



THE FARMER'S DAUGHTER PRIX FIXE MENU

Sunday April 5th 2026 *seatings between 1:00pm-6:00pm*

Reservations: 215-616-8300

SERVED FAMILY STYLE TO START

Cucumber & Hummus Bites

SOUP COURSE (one choice per person)

Smokey Red Pepper - crème fraîche

Velvet Chicken Noodle Soup

SALAD COURSE (one choice per person)

Mesclun Green- frisee, arugula, cucumber, carrots, tomatoes, focaccia
bread croutons, basil vinaigrette

Compressed Watermelon - frisee, feta, toasted walnuts, lemon vinaigrette

ENTREE COURSE (one choice per person)

Chilean Sea Bass - creamy risotto, charred asparagus, chorizo, tomato consommé

Pan Seared Dayboat Scallops - cauliflower puree, snow peas, brown butter & sage

Lobster Pasta- pappardelle pasta, asparagus tips, blistered cherry tomatoes, yellow squash,
lemon zest, parmesan cream sauce

NY Strip - purple sweet potatoes, roasted baby carrots, pearl onions, compound butter

Piri Piri Half Chicken - coconut rice, snow peas, grilled sweet & spicy pineapple, grilled lemon

***Stuffed Shells**- ricotta & mascarpone stuffed with leeks & overnight roasted tomato sauce

Carved Smoked Ham - honey bourbon glaze, baby carrots, peas, pearl onions

DESSERT COURSE (one choice per person)

Carrot Cake - cream cheese frosting, candied pecans, coconut sorbet

Key Lime Pie - lime whip, lime gel, candied limes

Chocolate Pavlova - mixed berry compote, caramelized cocoa nibs, strawberry sorbet

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

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

***Stuffed Shells, \$70**

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.



VIP Club Members are eligible for 10% off.
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