
the farmer's daughter
CHRISTMAS EVE

5 COURSE PRIX FIXE MENU
Wednesday, December 24, 2025 | Seatings 3PM - 9PM

FOR THE TABLE TO SHARE

Cheese Plate

FIRST COURSE (one choice per person)

Velvet Parsnip & Pear Soup
Split Pea & Ham Soup

SECOND COURSE (one choice per person)

Mesclun Greens – frisee, arugula, baby gem lettuce, cucumbers, tomatoes,
olive bread croutons, white balsamic vinaigrette
Farro & Butternut Squash – cranberries, toasted almonds, arugula,
pomegranate dressing

ENTREE COURSE (one choice per person)

Seafood One Pot – mussels, salmon, bay scallops, spicy coconut
curry sauce, green peas, potatoes, serrano chili chutney
Pulled Lamb Leg – celery root and plum puree, roasted fingerling
potatoes, charred tomatoes, tarragon oil.
Shrimp & Grits – Castle Valley grits, jumbo shrimp, andouille sausage,
crispy pickled shallots, Parmesan Reggiano, poached duck egg
Tofu & Soba Noodles – marinated grilled tofu, soba noodles, miso broth,
scallions, mushrooms, serrano chilis, hard-boiled egg, tobiko
Grilled Pork Chop – sweet potato gratin, brandied cherries,
haricot vert, balsamic glaze
Cast Iron Seared NY Strip – sauteed kale, fingerling potatoes,
roasted red pepper sauce, garlic compound butter
Maple Chicken Roulade – butternut squash hash, cashews,
crispy kale, maple bourbon pan jus
Chilean Sea Bass – turmeric potatoes, blistered tomatoes,
shaved fennel, chopped clams, saffron broth

DESSERT COURSE (one choice per person)

Cranberry White Chocolate Tart – gingersnaps, cranberry jam,
candied orange zest
Apple Tarte Tartin – caramelized puff pastry, caramel, vanilla ice cream
Triple Chocolate Mousse Cake – chocolate sponge, chocolate mousse, fudge sauce

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

\$99.95 Per Person (plus tax & gratuity) | *Vegetarian Entrees \$79.95

Children's Menu Available, \$26.95 Per Child, Ages 5-10

20% gratuity will be added to groups of 6 or more. Please ask about our
cancellation policy.

RESERVATIONS ARE REQUIRED: 215-616-8300
