



the farmer's daughter
NEW YEAR'S EVE

5 COURSE PRIX FIXE MENU
Wednesday, December 31, 2025 | Seatings 5PM - 10PM

FOR THE TABLE TO SHARE

Endive - blue cheese mousse & toasted walnuts

SECOND COURSE (one choice per person)

Lobster Bisque - lemon crème fraîche, chives
Black Eyed Pea Soup

THIRD COURSE (one choice per person)

Fig & Apple Salad - granny smith apples, fresh figs, spinach, feta cheese, honey buttered walnuts, house-made granola, apple cider vinaigrette
Arugula Salad - chili flakes, mango, goat cheese, peppadew peppers, macadamia nuts, creamy honey dressing

ENTREE COURSE (one choice per person)

Prime Filet & Scallops - prime filet (8oz), jumbo dayboat scallops (2), wild mushrooms, spinach, duchess potatoes
Bison Tomahawk - Salsify puree, fingerling potatoes, caramelized pears, crispy kale
Spicy Fried Red Snapper - lemongrass bamboo rice, blistered tomatoes, pickled shallots, picked parsley, peppadew peppers
Cast Iron Seared Duck Breast - roasted yam, parsnip, turnip medley, caramelized pears
Crab Stuffed Black Bass - crab imperial stuffing, charred lemon, prosciutto wrapped asparagus, lemon chardonnay sauce
Lobster & Crab - Broiled lobster Tail, Jumbo lump crab meat, bamboo rice, blistered tomatoes, hollandaise sauce
Truffle Cheese Ravioli - jumbo raviolis, wild mushrooms, sauteed kale, toasted pine nuts, parmesan Reggiano, shaved black truffles

DESSERT COURSE (one choice per person)

Textures of Lemon - Lemon Joconde, Lemon Curd, Lemon Mousse (Contains Nuts)
Normandy Rocher - Chocolate Hazelnut Brownie, Chocolate Cremeux, Hazelnut Praline Mousse (GF/ Contains Nuts)

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

\$120.00 Per Person (plus tax & gratuity) | *Vegetarian Entree \$100.00

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

DJ ENTERTAINMENT FROM 10PM - 2AM

