



THANKSGIVING

the farmer's daughter

NOVEMBER 27, 2025 SEATINGS 1-6PM

- 4-course prix fixe menu -

FOR THE TABLE TO SHARE:

Sour Cream & Onion Deviled Eggs

FIRST COURSE: one choice per person

Bacon & Cauliflower Corn Chowder- chives

Pumpkin Bisque- candied pecans

Mesclun Greens- frisee , arugula, cucumber, carrots, tomatoes, focaccia
bread croutons, roasted shallot vinaigrette

Asparagus & Potato- fingerling potatoes, asparagus tips, sundried tomatoes,
Parmesan cheese, chili flakes, balsamic glaze

ENTREE COURSE: one choice per person

Carved Turkey- sage gravy

Short Rib- demi glaze

Chilean Sea Bass- lemon & rosemary jus

Bourbon Pork loin- orange marmalade

Pulled Lamb Leg- mint demi

Butternut Squash Gnocchi*- sage brown butter sauce,
candied pecans, crispy kale, parmesan cheese

FAMILY-STYLE SIDES

Parmesan Creamed Corn, Homemade Cranberry Sauce, Roasted Baby Yams, Creamed Spinach,
Garlic Mashed Potatoes, Green Beans, Traditional Stuffing, Braised Red Cabbage

DESSERT COURSE: one choice per person

Apple Pie a La Mode- house pie crust, caramel, vanilla bean ice cream

Sweet Potato Pave- dulcey ganache, vanilla poached pears, ginger whip

Pumpkin Spice Tiramisu- chocolate sponge, pumpkin spiced mascarpone

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

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

*Gnocchi Entree, **\$69.95**

All prices are plus tax & gratuity. | 20% service charge added to groups of
6 or more. Please ask about our cancellation policy.

RESERVATIONS ARE REQUIRED: 215-616-8300

