

the farmer's daughter  
*Mother's Day*

THE FARMER'S DAUGHTER PRIX FIXE MENU

SUNDAY • 11 MAY 2025 • 1:00PM - 6:00PM

RESERVATIONS: 215-616-8300

**Cheese Board** - for the table to share

SOUP COURSE (ONE CHOICE PER PERSON)

**Cream of Mushroom** or **Chicken Tortilla**

SALAD COURSE (ONE CHOICE PER PERSON)

**Grilled Artichoke Salad** - frisee, poached cranberries, toasted sunflower seeds, feta cheese, red wine vinaigrette  
**Spring Mesclun Greens** - spring mix, arugula, cucumber, carrots, tomatoes, focaccia bread croutons, roasted shallot vinaigrette

ENTREE COURSE (ONE CHOICE PER PERSON)

**Crispy Skin Duck Breast** - balsamic glaze, sweet potato spaetzle, toasted pistachios, spicy pear jam

**Lobster Ravioli** - andouille sausage, charred broccolini, wild mushrooms, parmesan Reggiano, lemon garlic cream sauce

**Chilean Sea Bass** - turmeric potatoes, shaved fennel, blistered tomatoes, saffron jus

**Filet Tenderloin** - black garlic mash potatoes, sauteed mushrooms, crispy onions, demi-glace

**French Chicken Breast** - fingerling potatoes, spring peas, cippolini onions, lemon garlic pan jus

**\*Wild Mushroom Risotto** - beech mushrooms, shiitake mushrooms, truffle oil, parmesan Reggiano, crispy kale, toasted pine nuts

**Short Rib Ragù** - pappardelle pasta, peppadew peppers, cippolini onions, spring peas, fried egg, chives, parmesan cheese

DESSERT COURSE (ONE CHOICE PER PERSON)

**Crepe Cake** - lemon curd, lemon gel, lemon chip

**Tiramisu** - coffee, chocolate, mascarpone

**Chocolate Peanut Butter Cheesecake** - fudge sauce, peanut brittle, chocolate ganache

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

\$85.00 ADULTS | \$26.95 CHILDREN (AGES 5-10)

\*RISOTTO ENTREE. \$65.00

All prices are plus tax & gratuity | 20% service charge added to groups of 6 or more

*A credit card is required to hold a reservation for parties of 8 or more. Please ask about our cancellation policy.*