

the farmer's daughter

MOTHER'S DAY

THE FARMER'S DAUGHTER PRIX FIXE MENU

SUNDAY • 12 MAY 2024 • 1:00PM - 6:00PM

RESERVATIONS: 215-616-8300

Charcuterie & Cheese - for the table to share

SOUP COURSE (ONE CHOICE PER PERSON)

Crab & Corn Chowder
Saffron Vegetable Soup

SALAD COURSE (ONE CHOICE PER PERSON)

Spring Mesclun Greens - frisee, watercress, arugula, tomatoes, cucumbers, carrots, chocolate pound cake croutons, white balsamic vinaigrette
Potato & Parmesan - fingerling potatoes, peas, grilled red onions, cherry tomatoes, smoked egg, parmesan tuille cup, lime vinaigrette

ENTREE COURSE (ONE CHOICE PER PERSON)

Crispy Skin Duck Breast - poached carrots, pear and rutabaga puree, snap peas, peach marmalade

Pan Seared Diver Scallops - blackened, spring pea, bacon lardons, kale sprouts, candied cashews, kabocha squash puree

Chilean Sea Bass - spicy potato cake, baby root vegetables, pea puree, serrano chile chutney

Filet Tenderloin - celery root puree, morel mushrooms, charred cipollini onions, merlot reduction

French Chicken Breast - sweet potato mashed potatoes, grilled asparagus, heirloom tomato chutney

***Wild Mushroom Risotto** - morel mushrooms, shiitake mushrooms, beech mushrooms, sauteed spinach, parmesan cheese

Oxtail Ragu - andouille sausage, roasted red peppers, caramelized onions, parmesan reggiano cheese, shiitake mushrooms, fried egg, whole wheat radiatore pasta

DESSERT COURSE (ONE CHOICE PER PERSON)

Berries and Cream - mixed berry compote, vanilla ice cream

Tiramisu - vanilla mascarpone, lady fingers, cocoa

White Chocolate Cheesecake - raspberries, whipped cream, spiced graham cracker crust

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

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

* RISOTTO ENTREE. \$60

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