

the farmer's daughter
NEW YEAR'S EVE DINNER



FRIDAY, DECEMBER 31 2021 | SEATINGS 5PM - 10PM

- 5-COURSE PRIX FIXE MENU -

CHAMPAGNE GREETING INCLUDED

FOR THE TABLE TO SHARE

LOBSTER CROSTINI- lobster & mango salad on toasted French baguette

SECOND COURSE (ONE CHOICE PER PERSON)

ROASTED VEGETABLE & BARLEY SOUP
BAY SCALLOP CHOWDER

happy new year

THIRD COURSE (ONE CHOICE PER PERSON)

PURPLE ASPARAGUS SALAD - asparagus tips, orzo, apricots, peppadew peppers
LOCAL GREENS SALAD - frisée, blood oranges, legumes, shaved carrots, cucumber, champagne vinaigrette

- Lemon-Ginger Intermezzo -

ENTREE COURSE (ONE CHOICE PER PERSON)

GRILLED CENTER CUT FILET & POACHED LOBSTER DUO - sun-dried tomato
mashed potatoes, creamed spinach, drawn butter & red wine reduction

DAY BOAT SCALLOPS - creamy orzo, cucumber & apple slaw, chipotle oil

BROILED SEA BASS & MUSSELS CIOPPINO DUO - potatoes, chorizo, peas, saffron fish stock

LAMB CHOP & PIN WHEEL CHICKEN DUO - asparagus tips, crispy barley, mint & passionfruit au jus

CRISPY SKIN SALMON - grilled asparagus, pistachio & parsley bamboo rice, chimichurri sauce

VEGETARIAN TORTELLINI - romanesco, spinach, roasted trumpet mushrooms, coconut almond sauce,
shaved black truffles

DUCK BREAST & PRIME SHORT RIB DUO - sun-dried tomato mashed potatoes,
cipollini onions, wild mushrooms, blackberry au jus

DESSERT COURSE (ONE CHOICE PER PERSON)

CRANBERRY GRAND MARNIER PARFAIT

ASSORTED FRENCH MACARONS - with raspberry sorbet

NEW YEAR'S CHAMPAGNE CUPCAKE

WHITE WINE PANNA COTTA

ASSORTED CHOCOLATE TRUFFLES (5)

2022

\$129 PER PERSON

\$18.95 children's menu available, ages 10 & under

COFFEE, HOT, TEA & ICED TEA ARE INCLUDED. ALL OTHER BEVERAGES ARE ADDITIONAL.
PRICES ARE PLUS TAX & SERVICE CHARGE, 20% SERVICE CHARGE ADDED TO GROUPS OF 6 OR MORE.

RESERVATIONS ARE REQUIRED: 215-616-8300

