

NEW YEAR'S EVE DINNER

the farmer's daughter Restaurant

nestled inside

Normandy Farm

MENU

SUNDAY, DECEMBER 31ST, 2017
SEATINGS ARE AVAILABLE 5PM-10PM
5-COURSE PRIX FIXE DINNER

FIRST COURSE

Farmstead Cheese Board, Apricot Jam & Olives

SECOND COURSE (one choice per person)

Lobster Bisque or Wild Mushroom Soup

THIRD COURSE (one choice per person)

Frisee Salad, mizuna, candied pecans, apple mostarda
Salted Roasted Beets, goat cheese, pistachios, guava glaze

FOURTH COURSE (one choice per person)

Pan Seared Scallops and Pork Belly
salsify puree, baby turnips, and cippolini onions
Duo Salmon and Razor Clams
enoki mushrooms, curry thai basil foam
Domestic Lamb Rack
squash puree, roasted romanesco, cherry mint glaze
Crispy Skin Duck Breast and Venison Salami
wine reduction
Duo Prime Beef with Foie Gras Butter &
Sautéed Rainbow Chard
*toasted pinenuts, raisins, and cherry port, blistered
cherry tomatoes, cippolini onions, and sauce chorone*
Pork Mignon
*sweet potatoes, daikon radishes, and orange ginger
sauce*
Spaghetti Squash and Black Truffle Risotto
fava beans, almond mascarpone, toasted bread

FIFTH COURSE (one choice per person)

Your Last 5 Sins

*chocolate covered strawberry, tiramisu cup,
pomegranate French macaron, raspberry coconut
mousse, white chocolate cranberry crunchy*

Tiramisu

*chocolate cake soaked with espresso coffee, mascarpone
cheese mousse, finished with dust of cocoa powder and
chocolate decor*

Champagne Jelly

*served with Italian meringue frosting and freeze dried
red currant berries*

\$81.18 per person (plus tax & service)

Reservations are Required: 215-616-8300

1401 Morris Road, Blue Bell PA 19422


DJ 10PM-2AM

Complimentary Champagne
Toast at Midnight