

Celebrate  
Drink  
Eat

CHAMPAGNE



## NEW YEAR'S EVE • 4 COURSES • DINNER

Saturday, December 31st, 2016  
Prix Fixe 4 Course Dinner  
at "the farmer's daughter" restaurant  
Seatings Available From 5PM–10PM

### FIRST COURSE

#### *Farmstead Cheese Board*

boursin, brie, goat, smoked gouda, havarti dill,  
jam, grapes, mixed nuts, bread & crackers

### SECOND COURSE

(choice of soup or salad)

#### *Cream of Parsnip Soup,*

#### *Lobster Bisque*

#### *Endive & Apple Salad*

#### *Local Green Salad*

### INTERMEZZO

#### *Blood Orange Sorbet*

### ENTRÉE COURSE

(one choice per person)

*Broiled Lobster Tail* grilled hearts of palm,  
chorizo mashed potatoes, clarified truffle butter

*Pan Seared Black Sea Bass* parsnip puree,  
green lentils, black olive sauce

*Rack of Lamb* white asparagus,  
traditional tabouli, garlic jus

*Chateaubriand* served with wasabi mashed  
potatoes, lobster mushrooms, béarnaise sauce

*Pork Porterhouse* papaya salad, orange sauce

*New Jersey Raised Duck Roulade & Foie Gras*  
carrot puree, cherry gastrique

*Lobster Tail & Filet Duo* grilled white asparagus,  
clarified truffle butter & pinot noir reduction

*Kabocha Squash Ravioli* coconut carrot cream sauce,  
asparagus tips, candied pecans & sautéed mushrooms

### DESSERT COURSE

(one choice per person)

*Your Last 5 Sins* chocolate covered strawberry,  
tiramisu cup, pomegranate French Macaron, raspberry  
coconut mousse, white chocolate cranberry crunch

*White Chocolate Crème Brulee* peppermint  
glaze, cranberry candy, pomegranate reduction

*Captain Morgan Nuts Pie* assorted salted  
and candied nuts, spiced gelato

1401 Morris Road, Blue Bell PA  
Reservations are Required:

215-616-8108

*Normandy Farm*

\$79 per person  
(plus tax & service)