

The Farmhouse *Bistro*

"The Miraculous Journey of Edward Tulane" Prix-Fixe Menu \$39

First Course (choose one)

The Journey to Self-Discovery - Farmhouse Spring Salad

organic local baby arugula topped with shaved fennel, orange segments, and oil-cured olives in a light citrus-mint vinaigrette with extra virgin olive oil and topped with shaved Manchego cheese

"And so it was that Edward came to live at the house on Egypt Street" - Roasted Asparagus Soup

asparagus puree with cream and Sauvignon Blanc; topped with spring herb gremolata and lump crab meat

"How many rabbits have their own silk pajamas?" - Grilled Baby Octopus

citrus and cilantro marinated octopus, flame grilled and served on a bed of baby arugula; drizzled with a Meyer lemon and tarragon aioli

"Don't hold me so tightly, you'll wrinkle the silk!" - Cuzco Ceviche

chilled fresh gulf shrimp, crab, and octopus all marinated in fresh squeezed lime juice with diced tomato, cucumber, and jalapeno; served with our house made blue corn tortilla chips

"Edward, Abilene, and her parents set sail for England!" - Quinoa Tabbouleh with Grilled Pita

gluten free tabbouleh with cucumber, mint, tomato, and Feta cheese; served with your choice of warm grilled pita or gluten free blue corn tortilla chips

Entrée (choose one)

"Rain is the price we pay for flowers" - Grilled Atlantic Swordfish

with sautéed leeks, heirloom tomato, Moroccan olives, and jalapeno-cilantro butter; served with lemon scented orzo pasta with chives and a vegetable medley

"He kept his eyes open not because he was brave, but because he had no choice" - Spring Lamb Stew

tender tips of lamb in natural stock with Madeira wine and fresh rosemary; stew includes fingerling potatoes, Cipollini onions, spring peas, and carrots

"You ain't no fish, that's for sure!" - Grilled N.Y. Strip Steak

herb-crusted choice sirloin with slow roasted Portobello mushrooms, plum tomato, and shallots; finished with our house demi-glace and served with roasted fingerlings and grilled asparagus

"Now look up there, that's your North Star" - Alsatian Coq Au Vin

skin-on organic chicken breast, seared in dry Riesling from Alsace; finished with a touch of cream, Cipollini onions, and exotic Bluefoot mushrooms; with grilled asparagus and roasted fingerlings

"You don't never have to be lost when you know where that fellow is" - Capellini with Basil Pesto

with diced tomato and spring peas, available with either grilled chicken or lump crab

Dessert (choose one)

"If you have no intention of loving or being loved, then the whole journey is pointless" - Lemon Cake

Light as a feather, perfect for Spring; served with lavender whipped cream

"Rabbit on the run!" - Saffron, Peach and Vanilla Crème Brulee

served with whipped cream and fresh berries

"Never carry me in your mouth again!" - White Chocolate and Raspberry Brownie

served warm with vanilla ice cream

"Once, oh marvelous once, there was a rabbit who found his way home!" - Espresso Chocolate Mousse

served in a dark chocolate shell with fresh raspberries and whipped cream

Alcohol, gratuity and PA sales tax are not included. Prix-Fixe price includes 3-course meal only.