

The Farmhouse *Bistro*

“I and You” Prix-Fixe Menu \$39

First course (choose one)

“I and this mystery, here we stand” – Farmhouse Spring Salad

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

Walt Whitman’s *Leaves of Grass* – Roasted Asparagus Soup

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

“Well you’re a handy intruder, aren’t cha?” – Grilled Baby Octopus

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

“BOO! ... Photo tackle!” – Cuzco Ceviche

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

“That’s what you get for homework bombing a sick girl!” – 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)

“Philosophically? I’m agnostic on glitter” – Grilled Atlantic Swordfish

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

“My whole conscious life I have been prepared to die, or thinking about it” - 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

“All goes onward, nothing collapses, and to die is different from what anyone supposed, and luckier” – 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

John Coltrane’s “A Love Supreme” – Alsatian Coq Au Vin

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

“Jazz is the essence of our creativity as a species. It is perfect” – Capellini with Basil Pesto

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

Dessert (choose one)

“Team Caroline never wins the Super Bowl” – Meyer Lemon Cake

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

“Team Yawp for the win!” – Saffron, Peach, and Vanilla Crème Brûlée

served with whipped cream and fresh berries

“Because somewhere, even unseen, unnamed, we wait for each other” - White Chocolate & Raspberry Brownie

served warm with vanilla ice cream

“... Because together we are deathless” - Espresso Chocolate Mousse

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

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