

# THE FARMHOUSE RESTAURANT

## *Prix Fixe Menu*

### *... First Course ...*

select one

**Mushroom Soup or Soup du Jour**

**Caesar Salad or House Salad <sup>GF</sup>**

Caesar Salad Gluten Free without croutons

**Shrimp & Avocado <sup>GF</sup>**

Tomato “brulee” lemon pepper crusted avocado, with curry lime mayo

**The Farmhouse Crab Cake <sup>GF</sup>**

Petite version of the famous crab cake entrée, served with a tomato ginger jam

**Blue Point Oysters <sup>GF</sup>**

(4) Freshly shucked oysters with cocktail sauce & lemon

**Mushroom au Gratin <sup>GF</sup>**

Local mushrooms & shallots in a goat cheese cream sauce, with a dried porcini mushroom cornbread topping

### *... Second Course ...*

select one

**Farmhouse Crab Cakes <sup>GF</sup>**

Jumbo lump crab, lightly pan seared and finished in the oven, with a whole grain mustard sauce

**Petite Filet Mignon <sup>GF</sup>**

Sautéed mushrooms and red wine demi glace

**Poulet Rouge <sup>GF</sup>**

Cast iron seared semi-boneless half chicken. Served with a deep roasted herbed chicken jus

**Salmon Fillet Quinoa Bowl <sup>GF</sup>**

Maple–Ginger glazed fillet of Salmon, served over a tri-colored quinoa vegetable bowl

**Fish du Jour**

**\*Farmhouse Surf & Turf <sup>GF</sup>**

Farmhouse crab cake and petite filet

### *... Third Course ...*

select one

**Crème Brulee <sup>GF</sup>**

**English Trifle Parfait**

**Classic Farmhouse Cheesecake**

**Ricotta Pound Cake**

**Chocolate Decadent with Vanilla Ice Cream <sup>GF</sup>**

**Assorted Ice Cream and Sorbets <sup>GF</sup>**

**\$36 for 3 courses**

**\* \$42 for Surf & Turf Prix Fixe**

**NO Substitutions**