

THE FARMHOUSE

“RESTAURANT WEEK” MENU

January 21st – 30th, 2011

LUNCH

MONDAY TO FRIDAY: 11AM-2PM

Course One

Roasted Root Vegetable Turnover, Arugula and Spinach Salad with Maple Vinaigrette

Course Two

Chicken Pot Pie with Carrots, Onions, and Mushrooms

\$15

DINNER

WEDNESDAY & THURSDAY: 5PM – 10PM FRIDAY AND SATURDAY: 5PM – 11PM

Course One

Squash Soup

Course Two

Pork Confit with Sweet Potatoes, Braised Greens and Apple Pork Demi

Course Three

Chocolate Crème Brûlée

\$30

Ten percent of each prix fixe meal will be donated to Harvesters.

Please make reservations for parties of 5 or more.

www.eatatthefarmhouse.com