



the farmhouse

## Wedding Menu

Upon arrival

Artisanal cheese board with traditional accompaniments

\*Raw bar: cherry stone clams, oysters

Shrimp cocktails

Farmhouse meatballs

Crispy arancini

To begin

Beet Salad, pistachios, buratta

Kale salad, almonds, pecorino

Halibut cheeks, citrus

To continue

Pappardelle pasta, Beef short ribs, pecorino

Octopus, artichoke and fingerlings

*Free Bird* chicken, Yukon potato, Farmers veggies

To end

Wedding cake and farmhouse ice cream

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. [thefarmhouseneedham.com](http://thefarmhouseneedham.com)



## Three or Four course Dinner

### First Course (upon arrival// family style)

Artisanal cheese board with traditional accompaniments

Truffle fries, fried pickles

### Second Course (individually ordered)

Beet Salad, pistachios, *Vermont Buttery* goat cheese

\*Caesar salad, anchovies, croutons

Butternut squash soup, crème fraîche, edible flowers

### Third Course (individually ordered)

*Free Bird* chicken, potato puree, broccolini, lemon-white wine

Pappardelle pasta, Beef short ribs, pecorino

\*Fish tacos, pico de gallo, spicy aioli

Vegetarian saffron risotto, fall vegetables, white beech mushrooms

### To end

Butterscotch pudding, English toffee

Barnyard brownie, crème anglaise

Citrus sorbet