

quiessence

AT THE FARM

Seasonal Tasting Menu

FIVE COURSES

85 per guest | 45 wine pairing

SIX COURSES

95 per guest | 55 wine pairing

Both tasting menu options are chef's selection.

From The Garden

Farm Spreads

(Served Family Style)

QUIESSENCE CHEF'S SPREAD

Local Cheese, Cured Meats, Brick
Oven Baked Artisan Loaves,
Seasonal Jams
13 per person

AGED AZ BEEF CARPACCIO*

Garden Greens, Parmesan, Blue
Cheese Aioli, Tempura Herbs,
Pickled Shallots, Bread Spoons
16

"SOIL & SEED" FORAGED GARDEN SALAD

A Daily Offering of Seasonal
Vegetables from The Farm Garden

14

PISTACHIO SOUP

Fried Pork, Goat Cheese Mousse,
Calabrian Chili Paste,
Poached Figs, Basil

13

SQUASH BLOSSOM SEMI SALAD

Masa Tempura Fried & Stuffed Squash
Blossoms, Chermoula, Grilled Prickly Pear
Cactus, Pickled Radishes, Smoked Olives,
Fried "Red Pepper" Egg

15

ROASTED KOHLRABI & APPLE SALAD

Blue Cheese Dressing, Pistachios, Garden
Mizuna, Shaved Rose Apples, Shaved Carrots,
Apple Chips, Fried Basil

16

Hand Crafted Pastas

POTATO GNOCCHI

Duck Confit, Corn, Black
Trumpet Mushrooms, Leeks,
Oven Dried Tomatoes, Basil

28

SOPPRESSINI

AZ Beef Bolognese, Ricotta,
Bread Crumbs, Oregano,
Fennel Frond

28

ARTISAN BREAD BASKET

House Baked Breads with
Accoutrements

*First basket complimentary with entree
Additional basket is \$4*

Main Course

DAYBOAT ALASKAN HALIBUT*

Bacon Aioli, Poached Tomatoes, Black Eyed
Peas, Sunflower Sprouts, Grilled Delicata
Squash, Grilled Green Beans

44

AGED NEW YORK STRIP*

Red Onion Puree, Baked & Loaded
Fingerling Potatoes, Fried Corn, Grilled
Shishitos, Chimichurri, 7]Ublfc

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"TWO WASH RANCH"

GUINEA HEN ROULADE

Sweet Corn Puree, Turnips, Sage,
Crimson Lentils, Button Chanterelles,
Grilled Bok Choy, Quince Relish

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Automatic 20% gratuity will be included for parties of six or more. Split plate charge \$5.

**Items are cooked to order; consuming undercooked or raw meats and seafood may increase your risk of food borne illness.*

Executive Chef / Owner: Dustin Christofolo – Executive Sous Chef: Anthony Apolinar

Our dining experience is meant to be enjoyed at a leisurely pace as each dish is crafted to order.