

# 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

##### "MEAT SHOP" PORK BELLY

Apples, Tart Cherries, Peanuts,  
Honey Gastrique, Maple  
Mascarpone, 6  
16

##### PISTACHIO SOUP

Fried Pork, Goat Cheese  
Mousse, Calabrian Chili Paste,  
Poached Figs, Basil  
13

##### ROASTED KOHLRABI & APPLE SALAD

Blue Cheese Dressing, Pistachios, Garden  
Mizuna, 7  
Apples, Shaved Carrots,  
F  
Apple Chips, Fried Basil  
16

##### "SOIL & SEED" WILD GREEN SALAD

Foraged Greens from "Soil & Seed Garden",  
Edible Flowers, Shaved Black Spanish Radish,  
Lemon Olive Oil Dressing  
13

##### "SOIL & SEED" FORAGED GARDEN SALAD

A Daily Offering of Seasonal Vegetables  
from The Farm Garden  
14

#### Hand Crafted Pastas

##### POTATO GNOCCHI

Guinea Hen 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

##### WILD STEELHEAD TROUT\*

Quinoa, Tangerine, Radish, Minutina,  
Tempura Snap Peas, Seared Broccoli,  
Basil Aioli  
44

##### AGED NEW YORK STRIP\*

Red Onion Puree, Baked & Loaded  
Fingerling Potatoes, Fried Corn,  
Grilled Shishitos, Chimichurri, 7  
16

##### "TWO WASH RANCH"

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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.*