

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"

7
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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.