

# 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.

### Farm Spreads

*(Served Family Style)*

#### QUIESSENCE CHEF'S SPREAD

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

#### SICILIAN CAULIFLOWER WITH GRILLED LAMB HEART

Golden Raisins, Pine Nuts, Honey  
Gastrique, Pickled Shallots

14

#### ARTISAN BREAD BASKET

House Baked Breads with  
Accoutrements

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

### From The Garden

#### SUNCHOKE & APPLE SOUP

Goat Cheese Mousse, Sweet  
Apple Relish, House Smoked  
Bacon, Celery Shavings, Gastrique

13

#### ROASTED BEET SEMI SALAD

Smokey Blue Cheese Dressing,  
Crimson Apple, Sunchoke Chips,  
Arugula, Toasted Pistachio

14

#### FARMER'S FORAGED GARDEN

A Daily Offering of Seasonal  
Vegetables from Our Local Farmers

14

### Raw-Sea & Land

#### AGED AZ BEEF CARPACCIO\*

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

18

#### KAMPACHI CRUDO\*

Abby Lee Tomatoes, Farm Citrus,  
Mizuna, Nasturtium, Garlic Chips,  
Tomato Vinaigrette, Cilantro

16

### Hand Crafted Pastas

#### CRISPY POTATO GNOCCHI

Yogurt Sauce, Cheddar  
Cauliflower, Calabrian Chili,  
Fennel, Bread Crumbs, Chives

28

#### GARGANELLI

Tomato Sauce, Lamb Shoulder,  
Spigarello, Ricotta, Preserved  
Lemon, Bread Crumbs, Marjoram

28

### Main Course

#### IDAHO STURGEON\*

Sweet Potato Fume, Poached Cherry Tomatoes,  
Sweet Potato Creme Fraiche, Braised Greens,  
Chives, Minutina, Sweet Peppers, Broccoli

44

#### "TWO WASH RANCH" GUINEA HEN ROULADE

Turnip Puree, Crimson Lentils, Baby Carrots,  
Tempura Romanesco, Mixed Pepper Jam,  
Grilled Yu Choy Sum

43

#### AGED NEW YORK STRIP\*

I'toi Puree, Potato Chips, Butternut Squash,  
Grilled Broccolini, Chimichurri, Parsley

45



*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.*