

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

FARMER'S FORAGED GARDEN

A Daily Offering of Seasonal
Vegetables from Our Local Farmers

14

FLAGSTAFF LOBSTER MUSHROOM SOUP

Wild Mexican Shrimp Stock, Baby
Manila Clams, Braised Leeks,
Fingerling Potato, Celery Root Chips

13

SQUASH BLOSSOM SEMI SALAD

Masa Tempura Fried & Stuffed Squash
Blossoms, Chermoula, Grilled Prickly Pear
Cactus, Pickled Tomatillo, Scallion

15

GRILLED OCTOPUS & CANNELLINI BEAN SALAD

Zucchini Rounds, Shaved Onions,
Cilantro, Pickled Melon Rinds

14

Hand Crafted Pastas

POTATO GNOCCHI

Flagstaff Lobster Mushrooms,
Cherry Tomatoes, Leeks,
Sherry Vinegar, Thyme

28

FETTUCCINE CARBONARA

Farm Eggs, Local Berkshire
Pancetta, Parmesan, Parsley,
Black Pepper

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, Marinated
Zucchini, Grilled Green Beans

44

"TWO WASH RANCH"

CHICKEN FRIED CORNISH HEN

Basil Emulsion, Eggplant Chips, Spiced Peach
Chutney, Ramps, Peach, Heirloom Tomato,
Fried Herbs

(1

AGED NEW YORK STRIP*

Red Onion Puree, Fingerling Potato
Chips, Butternut Squash, Grilled Corn,
Shaved Cucumbers, Chimichurri, Parsley

(5

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.

