

quiessence

AT THE FARM

Seasonal Tasting Menus

All tasting menu options are chef's selection.

FOUR COURSES

75 per guest | 35 wine pairing

First Course

PISTACHIO SOUP

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

Second Course

"SOIL & SEED" FORAGED GARDEN SALAD

A Daily Offering of Seasonal Vegetables from The Farm Garden

Third Course

DAYBOAT ALASKAN HALIBUT*

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

Or

AGED NEW YORK STRIP*

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

Dessert

BRIOCHE BREAD PUDDING

Vanilla Ice Cream, Razz Cherries, Dried Cranberries, Almonds & Dulce de Leche

Or

A NIGHT IN MERINGUE CITY

Styled Italian Meringues, Shaved Almonds, Prickly Pear Meringue Sorbet, Huckleberry Coulis, Fresh Berries, Lemon Verbena, Macaron



SIX COURSES

95 per guest | 55 wine pairing

First Course

QUIESSENCE CHEF'S SPREAD

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

Second Course

PISTACHIO SOUP

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

Third Course

"SOIL & SEED" FORAGED GARDEN SALAD

A Daily Offering of Seasonal Vegetables from The Farm Garden

Fourth Course

SOPPRESSINI

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

Fifth Course

AGED NEW YORK STRIP*

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

Or

DAYBOAT ALASKAN HALIBUT*

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

Dessert

BRIOCHE BREAD PUDDING

Vanilla Ice Cream, Razz Cherries, Dried Cranberries, Almonds & Dulce de Leche

Or

A NIGHT IN MERINGUE CITY

Styled Italian Meringues, Shaved Almonds, Prickly Pear Meringue Sorbet, Huckleberry Coulis, Fresh Berries, Lemon Verbena, Macaron

FIVE COURSES

85 per guest | 45 wine pairing

First Course

PISTACHIO SOUP

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

Second Course

AGED AZ BEEF CARPACCIO*

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

Third Course

SOPPRESSINI

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

Fourth Course

AGED NEW YORK STRIP*

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

Or

DAYBOAT ALASKAN HALIBUT*

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

Dessert

BRIOCHE BREAD PUDDING

Vanilla Ice Cream, Razz Cherries, Dried Cranberries, Almonds & Dulce de Leche

Or

A NIGHT IN MERINGUE CITY

Styled Italian Meringues, Shaved Almonds, Prickly Pear Meringue Sorbet, Huckleberry Coulis, Fresh Berries, Lemon Verbena, Macaron



* 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 Apoli.

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