

SAMPLE WEEKEND MENU

(Tasting Menus only)

Menu changes daily based on local and seasonal availability.

A la carte menu only available Tuesday - Thursday.

quiessence

AT THE FARM

Seasonal Tasting Menus

All tasting menu options are chef's selection.

Please contact us with any dietary restrictions or requests. We are happy to accommodate most with advance notice.

FOUR COURSES

75 per guest | 35 wine pairing

First Course

PISTACHIO SOUP

Goat Cheese Mousse, Fried Pork, Poached Figs, Calabrian Chili Paste, Edible Flowers

Second Course

AGED AZ BEEF CARPACCIO*

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

Third Course

CRISPY SKIN STEELHEAD TROUT

Creamy Lentils, Shaved Asparagus, Dashi Foam, Dill, Smoked Trout Roe, Sugar Snap Peas, Fennel, Turnips

Or

SEARED "LA BELLE FARMS" DUCK BREAST*

Fried Quinoa, Spring Onion Puree, Radish, Apple Butter, Poached Apples, Sicilian Cauliflower, Nasturtium

Dessert

BRIOCHE BREAD PUDDING

Cajeta Ice Cream, Razz Cherries, Dried Cranberries, Almonds & Bourbon Anglaise



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

Goat Cheese Mousse, Fried Pork, Poached Figs, Calabrian Chili Paste, Edible Flowers

Third Course

AGED AZ BEEF CARPACCIO*

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

Or

"MEAT SHOP" PORK BELLY

Kimchi, Apples, Tart Cherries, Peanuts, Honey Gastrique, Maple Mascarpone, Mint

Fourth Course

POTATO GNOCCHI

Guinea Hen Confit, Butternut Squash, Oven Dried Tomatoes, Rainbow Chard, Chervil

Fifth Course

CRISPY SKIN STEELHEAD TROUT

Creamy Lentils, Shaved Asparagus, Dashi Foam, Dill, Smoked Trout Roe, Sugar Snap Peas, Fennel, Turnips

Or

SEARED "LA BELLE FARMS" DUCK BREAST*

Fried Quinoa, Spring Onion Puree, Radish, Apple Butter, Poached Apples, Sicilian Cauliflower, Nasturtium

Dessert

BRIOCHE BREAD PUDDING

Cajeta Ice Cream, Razz Cherries, Dried Cranberries, Almonds & Bourbon Anglaise

Or

CHOCOLATE HAZELNUT PIE

Hazelnut Ice Cream, Strawberry Coulis, Candied Citrus, Cured Strawberry, Mint

FIVE COURSES

85 per guest | 45 wine pairing

First Course

PISTACHIO SOUP

Goat Cheese Mousse, Fried Pork, Poached Figs, Calabrian Chili Paste, Edible Flowers

Second Course

AGED AZ BEEF CARPACCIO*

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

Or

"SOIL & SEED GARDEN" BEET SEMI SALAD

Forno & Chioggia Beets, Blue Cheese Aioli, Roasted Hazelnuts, Baby Arugula, Crimson Apples, Sunchoke Chips, Mint

Third Course

POTATO GNOCCHI

Guinea Hen Confit, Butternut Squash, Oven Dried Tomatoes, Rainbow Chard, Chervil

Fourth Course

CRISPY SKIN STEELHEAD TROUT

Creamy Lentils, Shaved Asparagus, Dashi Foam, Dill, Smoked Trout Roe, Sugar Snap Peas, Fennel, Turnips

Or

SEARED "LA BELLE FARMS" DUCK BREAST*

Fried Quinoa, Spring Onion Puree, Radish, Apple Butter, Poached Apples, Sicilian Cauliflower, Nasturtium

Dessert

BRIOCHE BREAD PUDDING

Cajeta Ice Cream, Razz Cherries, Dried Cranberries, Almonds & Bourbon Anglaise



* 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.