

SAMPLE WEEKDAY MENU

(Tuesday - Thursday only)

Menu changes daily based on local and seasonal availability.

quiessence AT THE FARM Seasonal Tasting Menu

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

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
13 per person

AGED AZ BEEF CARPACCIO*

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

18

"AZ MEAT SHOP" PORK BELLY

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

16

From The Garden

PISTACHIO SOUP

Smoked Bacon, Goat Cheese Mousse, Calabrian Chili Paste, Poached Figs, Basil

13

ROASTED KOHLRABI & APPLE SALAD

Blue Cheese Dressing, Pistachios, Garden Mizuna, Caramelized Apples, Shaved Carrots, Rose Apple Chips, Fried Basil

16

"SOIL & SEED" FORAGED GARDEN SALAD

A Daily Offering of Seasonal Vegetables from The Farm Garden

14

"THE EGG'S NEST"

Quinoa, Baby Carrots/Radishes, Farm Egg, House Smoked Bacon, Carrot Sauce, Chives

14

Hand Crafted Pastas

HALIBUT TORTELLINI

Leeks, Confit Cherry Tomatoes, Smoked Olives, Almonds, Arugula,

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

CRISPY SKIN STEELHEAD TROUT

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

44

AGED NEW YORK STRIP*

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

45

"TWO WASH RANCH" GUINEA HEN ROULADE

Carrot Puree, Crimson Lentils, Carrot Chips, Button Chanterelles, Glazed Carrots, Rapini, Quince Relish

44



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.