

SAMPLE WEEKEND

MENU

(Tasting Menus Only)

Menu changes daily based on local and seasonal availability.

A la carte menu only available Tuesday through Thursday.

quiessence

AT THE FARM

SAMPLE

Seasonal Tasting Menus

All tasting menu options are chef's selection.

Please contact us in advance with any food allergies or dietary restrictions. We can accommodate many with advance notice.

THREE COURSES

89 per guest

First Course

SUNCHOKE SOUP

Smoked Scallop, Poached Fennel, I'toi Salsa Verde, Sunchoke Chips, Bronze Fennel Fronds

Second Course

FETTUCINE WITH BOLOGNESE

Ricotta, Mirepoix, Fennel Fronds, Parmesan

Third Course

PAN SEARED ALASKAN HALIBUT

Black Eyed Peas, Fish Brodo, Braised Greens, Pickled Cauliflower, Eggplant Chips, Shungiku

or

ARIZONA BRAISED PORK

White Wine Risotto, Silver Pearl Oyster Mushrooms, Roasted Carrots, Tomato Confit, Orach, Pork Ju

Pork Upcharge: \$10

or

GRILLED BONE-IN RIBEYE

Black Garlic Emulsion, Fried Corn, Loaded Fingerling Potatoes, Grilled Broccolini, Chimmichurri

Ribeye Upcharge: \$15

5 D5 B 9 C 9 5 0 K 5; M SEARED ON HIMALAYAN SALT BLOCK

50 for 2oz (minimum) 25 per oz



FIVE COURSES

109 per guest

First Course

QUIESSENCE CHEF'S SPREAD

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

Second Course

SUNCHOKE SOUP

Smoked Scallop, Fennel, I'toi Salsa Verde, Sunchoke Chips, Bronze Fennel Fronds

Third Course

AGED AZ BEEF CARPACCIO*

Rainbow Chard, Bread Spoons, Parmesan Aioli, Pickled Seabeans, Crispy Shallots, Cilantro

or

GLACIER LETTUCE SEMI SALAD

Urban Foraged Mulberry Vinaigrette, Farm Grapefruit, Pickled Ramps, Poached Tomatoes, Shiso Salsa Verde, Humboldt Fog Goat Cheese, Crispy Tomato Skins

Fourth Course

FETTUCINE WITH BOLOGNESE Ricotta, Mirepoix, Fennel Fronds, Parmesan

Fifth Course

PAN SEARED ALASKAN HALIBUT

Black Eyed Peas, Fish Brodo, Braised Greens, Pickled Cauliflower, Eggplant Chips, Shungiku

or

ARIZONA BRAISED PORK

White Wine Risotto, Silver Pearl Oyster Mushrooms, Roasted Carrots, Tomato Confit, Orach, Pork Ju

Pork Upcharge: \$10

or

GRILLED BONE-IN RIBEYE

Black Garlic Emulsion, Fried Corn, Loaded Fingerling Potatoes, Grilled Broccolini, Chimmichurri

Ribeye Upcharge: \$15

* Items are cooked to order; consuming undercooked or raw meats and seafood may increase your risk of food borne illness.

FOUR COURSES

99 per guest

First Course

SUNCHOKE SOUP

Smoked Scallop, Poached Fennel, I'toi Salsa Verde, Sunchoke Chips, Bronze Fennel Fronds

Second Course

AGED AZ BEEF CARPACCIO*

Rainbow Chard, Bread Spoons, Parmesan Aioli, Pickled Seabeans, Crispy Shallots, Cilantro

Third Course

FETTUCINE WITH BOLOGNESE

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Fourth Course

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Pork Upcharge: \$10

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Black Garlic Emulsion, Fried Corn, Loaded Fingerling Potatoes, Grilled Broccolini, Chimmichurri

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Executive Chef / Owner: Dustin Christofolo – Chef de Cuisine: Anthony Apolinar

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