

## 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

79 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

99 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

89 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"

#### BEEF 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.