SAMPLE WEEKEND MENU
(Tasting Menus only)
Menu changes daily based on local and seasonal availability.
A la carte menu only available Tuesday - Thursday.

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
"SOIL & SEED GARDEN" BEET SEMI SALAD
Forno & Chioggia Beets, Blue Cheese Aioli, Roasted Hazelnuts, Baby Arugula, Crimson Apples, Sunchoke Chips, 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" 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.