**SAMPLE WEEKDAY MENU**
(Tuesday - Thursday only)
Menu changes daily based on local and seasonal availability.

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### 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

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### 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

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### 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

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### 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
47

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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

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