

## 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

89 per guest | 45 wine pairing

### SIX COURSES

99 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.*