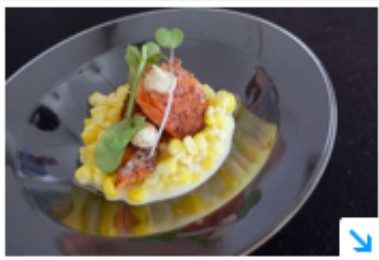


Best food at azcentral Wine & Food Experience during Sunday's Grand Tasting



Photos: Delicious food at azcentral Wine & Food Experience 2018 at WestW... Fullscreen

Pumpkin Parmesan soup with tempura chanterelle, rum poached raisin, bacon lardons and fried sage from Quiessence at The Farm at azcentral Wine & Food Experience 2018 at WestWorld of Scottsdale, Sunday, Nov. 4, 2018. Dominic Armato/The Republic



(Photo: Dominic Armato/The Republic)

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We're not saying it's a contest, but if we were... well, you be the judge.

Hot on the heels of some of [Saturday's best dishes](#), the Sunday crew brought a whole ton of deliciousness to day two of the 2018 azcentral Wine & Food Experience.

From the slick and refined to the simple and satisfying, here are some standouts from the second half of the Grand Tasting:

Pumpkin parmesan soup from Quiessence at The Farm



Pumpkin Parmesan soup with tempura chanterelle, rum poached raisin, bacon lardons and fried sage from Quiessence at The Farm at azcentral Wine & Food Experience 2018 at WestWorld of Scottsdale, Sunday, Nov. 4, 2018. (Photo: Dominic Armato/The Republic)

At an event like this, it takes a little finesse to make soup pop, and that's just what chef Dustin Christofolo provided in the form of rum-poached raisins, fried sage and a juicy, crisp fried chanterelle mushroom. A pitch-perfect pumpkin soup with a nice salty lick sure didn't hurt, either.

Aged Arizona beef carpaccio from Quiescence at The Farm



Aged Arizona beef carpaccio with Parmesan taco, elephant garlic aioli, caramelized onion, crispy shallot, pickled okra, purslane and cilantro from Quiescence at The Farm at azcentral Wine & Food Experience 2018 at WestWorld of Scottsdale, Sunday, Nov. 4, 2018. *(Photo: Dominic Armato/The Republic)*

At some point I'm going to have to stop featuring Christoforo's beef carpaccio dishes, but they're always so thoughtfully done — a gorgeous balance of flavors and textures.

Here, cool beef is in a crisp parmesan "taco" shell with garlicky aioli, crisp fried shallot rings and a bit of pickled okra.