

quiessence

AT THE FARM

Seasonal Tasting Menus

All tasting menu options are chef's selection

Thursday, April 28th, 2022

THREE COURSES

99 per guest

Wine Pairings: 45 per guest

First Course

SUNCHOKE SOUP

Fried Pork, Mascarpone, Date Puree,
Sunchoke Chips, Tomato Confit

Second Course

POTATO GNOCCHI

WITH BEEF & LAMB BOLOGNESE

Carrots, Celery, Ricotta, Fried Sage

JAPANESE A-5 WAGYU SEARED ON

HIMALAYAN SALT BLOCK*

\$35 per oz - 2oz (minimum)

Third Course

GRILLED SWORDFISH

Black Eyed Beans, Pickled Sunchoke,
Honey Glazed Carrots, Kale Chip,
Pea Tendrils

or

BRAISED PORK

Fennel Risotto, Sous Vide Carrots,
Shaved Beets, Parsnip Chip, Pistachio &
Micro Greens Salad

or

GRILLED RIBEYE*

Black Garlic Emulsion,
Grilled Corn, Shishito Peppers, Loaded
Fingerling Potatoes, Chimmichurri

Steak Upcharge: \$15

FOIE GRAS MACARONS

\$12 per macaron

FIVE COURSES

119 per guest

Wine Pairings: 65 per guest

First Course

QUIESSENCE CHEF'S SPREAD

Local Cheese, Cured Meats, Brick Oven Baked
Artisan Loaves, Seasonal Jams

FOIE GRAS MACARONS

\$12 per macaron

Second Course

SUNCHOKE SOUP

Fried Pork, Mascarpone, Date Puree,
Sunchoke Chips, Tomato Confit

Third Course

BREAD SPOONS WITH SWORDFISH CEVICHE*

Orange Salsa Verde, Creme Fraiche,
Garlic Chips, Micro Cilantro

or

FRENCH BREAKFAST RADISH IN SWEDISH JACUZZI

Mulberries, Meyer Lemon Salsa Verde, Aleppo
Ricotta, Glacier Lettuce, Shaved Daikon,
Red Vein Sorrel

Fourth Course

POTATO GNOCCHI WITH LAMB BELLY

Fennel, Rainbow Chard, I'toi Onions,
Tomato Sauce, Ricotta, Capers

JAPANESE A-5 WAGYU SEARED ON HIMALAYAN SALT BLOCK*

\$35 per oz - 2oz (minimum)

Fifth Course

GRILLED SWORDFISH

Black Eyed Beans, Pickled Sunchoke, Honey
Glazed Carrots, Kale Chip, Pea Tendrils

or

BRAISED PORK

Fennel Risotto, Sous Vide Carrots, Shaved
Beets, Parsnip Chip, Pistachio & Micro
Greens Salad

or

GRILLED RIBEYE*

Black Garlic Emulsion, Grilled Corn,
Shishitos, Loaded Fingerling Potatoes,
Chimmichurri

Steak Upcharge: \$15

* Items are cooked to order; consuming undercooked or raw meats and seafood may increase your risk of food borne illness.

FOUR COURSES

109 per guest

Wine Pairings: 55 per guest

First Course

SUNCHOKE SOUP

Fried Pork, Mascarpone, Date Puree,
Sunchoke Chips, Tomato Confit

Second Course

BREAD SPOONS WITH SWORDFISH CEVICHE*

Orange Salsa Verde, Creme Fraiche,
Garlic Chips, Micro Cilantro

Third Course

POTATO GNOCCHI

WITH BEEF & LAMB BOLOGNESE

Carrots, Celery, Ricotta, Fried Sage

JAPANESE A-5 WAGYU SEARED ON

HIMALAYAN SALT BLOCK*

\$35 per oz - 2oz (minimum)

Fourth Course

GRILLED SWORDFISH

Black Eyed Beans, Pickled Sunchoke,
Honey Glazed Carrots, Kale Chip,
Pea Tendrils

or

BRAISED PORK

Fennel Risotto, Sous Vide Carrots,
Shaved Beets, Parsnip Chip, Pistachio &
Micro Greens Salad

or

GRILLED RIBEYE*

Black Garlic Emulsion, Grilled Corn,
Shishito Peppers, Loaded Fingerling
Potatoes, Chimmichurri

Steak Upcharge: \$15

FOIE GRAS MACARONS

\$12 per macaron

