

quiessence

AT THE FARM

Seasonal Tasting Menus

All tasting menu options are chef's selection

March 9th, 2023

THREE COURSE

(1.5 - 2 Hour Experience)

109 per guest

Wine Pairings: 45 per guest

First Course

"SOIL & SEED" FRENCH BREAKFAST RADISH SOUP

Kohlrabi Cream, Cauliflower
Couscous, Tempura Morels Stuffed
with Duck Mousse, Fennel Fronds

Second Course

POTATO GNOCCHI

Lamb Belly, Sugar Snap Peas,
Butternut Squash, Ricotta, Poached
Tomatoes, Cauliflower Greens, Mint

JAPANESE A-5 WAGYU*

\$40 per oz - 2oz (minimum)

Third Course

GRILLED SWORDFISH

Quinoa & Pickled Sunchoke, Shishito
Peppers, Radish Kimchi, Baby Carrots,
Micro Greens

or

GRILLED LAMB LOIN

Lentils, Turnip Confit, Braised
Greens, Sunchoke Puree, Marinated
Asparagus, Kale Chip

Lamb Up Charge: \$10

or

GRILLED RIBEYE*

Red Onion Puree, Grilled Broccolini,
Butternut Squash, Loaded Fingerling
Potatoes, Chimichurri

Steak Up Charge: \$10

FOIE GRAS MACARONS

\$12 Per Macaron



FIVE COURSE

(2.5 - 3 Hour Experience)

129 per guest

Wine Pairings: 65 per guest

First Course

QUIESSENCE CHEF'S SPREAD

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

or

WOOD FIRED GRILLED WILD OYSTERS*

Mascarpone, Italian Caviar, Meyer Lemon
Mignonette, Chives, Viola

FOIE GRAS MACARONS \$12 Per Macaron

Second Course

"SOIL & SEED" FRENCH BREAKFAST RADISH SOUP

Kohlrabi Cream, Cauliflower Couscous, Tempura
Morels Stuffed with Duck Mousse, Fennel Fronds

Third Course

GRILLED BONE MARROW WITH SEARED BEEF TARTAR

Poached Cucumbers, Gorgonzola Aioli, Pickled
Mushroom, Micro Cilantro & Parsley Salad,
Grilled Baguette

or

"SOIL & SEED" BEET SEMI SALAD

Meyer Lemon Emulsion, Roasted Beets, Sugar Snap
Peas, Spiced Walnuts, Sunchoke Chips, Shaved
Apples, Red Vein Sorrel, Kumquats

Fourth Course

POTATO GNOCCHI

Lamb Belly, Sugar Snap Peas, Butternut Squash,
Ricotta, Poached Tomatoes,
Cauliflower Greens, Mint

JAPANESE A-5 WAGYU*

\$40 per oz - 2oz (minimum)

Fifth Course

GRILLED SWORDFISH

Quinoa & Pickled Sunchoke, Shishito Peppers,
Radish Kimchi, Baby Carrots, Micro Greens

or

GRILLED LAMB LOIN

Lentils, Turnip Confit, Braised Greens, Sunchoke
Puree, Marinated Asparagus, Kale Chip

Lamb Up Charge: \$10

or

GRILLED RIBEYE*

Red Onion Puree, Grilled Broccolini, Butternut
Squash, Loaded Fingerling Potatoes, Chimichurri

Steak Up Charge: \$10

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

FOUR COURSE

(2 - 2.5 Hour Experience)

119 per guest

Wine Pairings: 55 per guest

First Course

"SOIL & SEED" FRENCH BREAKFAST RADISH SOUP

Kohlrabi Cream, Cauliflower
Couscous, Tempura Morels Stuffed
with Duck Mousse, Fennel Fronds

Second Course

"SOIL & SEED"

BEET SEMI SALAD

Meyer Lemon Emulsion, Roasted
Beets, Sugar Snap Peas, Spiced
Walnuts, Sunchoke Chips, Shaved
Apples, Red Vein Sorrel, Kumquats

Third Course

POTATO GNOCCHI

Lamb Belly, Sugar Snap Peas,
Butternut Squash, Ricotta, Poached
Tomatoes, Cauliflower Greens, Mint

JAPANESE A-5 WAGYU*

\$40 per oz - 2oz (minimum)

Fourth Course

GRILLED SWORDFISH

Quinoa & Pickled Sunchoke,
Shishito Peppers, Radish Kimchi,
Baby Carrots, Micro Greens

or

GRILLED LAMB LOIN

Lentils, Turnip Confit, Braised
Greens, Sunchoke Puree, Marinated
Asparagus, Kale Chip

Lamb Up Charge: \$10

or

GRILLED RIBEYE*

Red Onion Puree, Grilled Broccolini,
Butternut Squash, Loaded Fingerling
Potatoes, Chimichurri

Steak Up Charge: \$10

FOIE GRAS MACARONS

\$12 Per Macaron



Executive Chef / Owner: Dustin Christofolo -

Chef de Cuisine: Anthony Apolar