

SAMPLE WEEKDAY
MENU

Menu changes daily based on local and seasonal availability.
A la carte menu only available Tuesday through Thursday

quiessence
AT THE FARM
SAMPLE

Please contact us in advance with any food allergies or dietary restrictions. We can accommodate many with advance notice.

Seasonal Tasting Menu

FOUR COURSES

-9 per guest

FIVE COURSES

%9 per guest

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

14 per person

AGED AZ BEEF CARPACCIO*

Rainbow Chard, Bread Spoons, Parmesan Aioli, Crispy Shallots, Pickled Turnips, Cilantro

18

JAPANESE A-5 WAGYU* SEARED ON HIMALAYAN SALT BLOCK

50 for 2oz (minimum) 25 per additional oz

From The Garden

SUNCHOKE SOUP

Smoked Salmon, Poached Fennel, P'toi Salsa Verde, Sunchoke Chips, Fennel Fronds

13

GLACIER LETTUCE SEMI-SALAD

Farm Grapefruit, Pickled Ramps, Poached Tomatoes, Shiso Salsa Verde, Humboldt Fog Goat Cheese, Date Puree, Crispy Tomato Skins

15

SOIL & SEED FORAGED GARDEN

A Bountiful Collection of Fresh & Preserved Soil & Seed Garden Vegetables, Accompanied by Seasonal Sauce

16

JAPANESE A-5 WAGYU* SEARED ON HIMALAYAN SALT BLOCK

50 for 2oz (minimum) 25 per additional oz

Hand Crafted Pasta

FETTUCINE
CARBONARA

House Smoked Bacon, "S&S" Duck Eggs, Chives, Parsley, Black Pepper, Parmesan

29

POTATO GNOCCHI WITH
CALABRESE SAUSAGE

Beets, Leeks, Ricotta, Fennel, Preserved Lemon, Mint, Aleppo Pepper

29

JAPANESE A-5 WAGYU*
SEARED ON HIMALAYAN
SALT BLOCK

50 for 2oz (minimum) 25 per additional oz

ARTISAN BREAD BASKET

"Noble Bread" with Accoutrements

First basket complimentary with entree
Additional basket is \$4.

Main Course

CRISPY SKIN FAROE ISLAND SALMON*

Black Eyed Peas, G'RHU YA i g'fcca g'z
Braised Greens, Pickled Cauliflower, Eggplant Chips

51

"SOIL & SEED" CRISPY SKIN
DUCK CONFIT

Carrot Puree, Lentils, Orach, Roasted Carrots, Apple Butter, Tempura Silver Blue Oyster Mushrooms, Sweedish Jacuzzi French Breakfast Radish

52

GRILLED BONE-IN RIBEYE

Black Garlic Emulsion, Fried Corn, Loaded Fingerling Potatoes, Grilled Broccolini, Chimmichurri

53



**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 – Chef X7i jgbY Anthony Apolar

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