

We can accommodate Vegetarian, Gluten Free, Vegan and other restrictions with advance notice. Please note the diet on your reservation.

FOUR COURSE

(2 - 2.5 Hour Experience)

129 per guest

Wine Pairings: 55 per guest

First Course

"SOIL & SEED" FRENCH BREAKFAST RADISH SOUP

Kohlrabi Mousse, Poached Pear, Bread Spoon, Pickled Radish, Parsnip Chip, Red Onion Marmalade, Chervil

Second Course

"SOIL & SEED" FORAGED GARDEN

Radish, Preserved Pumpkin, Kohlrabi, Beets, Grilled Zucchini, Egg Gribiche, Blue Cheese Aioli, Garden Pesto, Beet Puree

Third Course

HOUSE MADE PAPPARDELLE

Bolognese, Fava Beans, Fennel, Ricotta, Bronze Fennel Fronds

JAPANESE A-5 WAGYU* \$45 per oz - 2oz (minimum)

Fourth Course

WOOD FIRED GRILLED COLOMBIA RIVER KING SALMON

Chickpea Puree, Grilled Morels, Wild Ramps, Snap Peas, Pea Tendrils

or

"TWO WASH RANCH" CORNISH HEN ROULADE
Butternut Squash Puree, Preserved Apricot/Apple Sauce, Lentils, Charred Kohlrabi, Braised Radish, Red Vein Sorrel

Roulade Up Charge: \$15

or

PRIME WOOD FIRED GRILLED RIBEYE
Carrot Puree, Loaded Fingerling Potato, Tempura Mushrooms, Charred Broccoli, Chimmichurri, Crushed Hazelnuts, Micro Greens

Steak Up Charge: \$15

FOIE GRAS MACARONS \$12 Per Macaron



quiessence

AT THE FARM

Seasonal Tasting Menus

All tasting menu options are chef's selection

Thursday, April 11th, 2024

FIVE COURSE

(2.5 - 3 Hour Experience)

139 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 OYSTERS

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

FOIE GRAS MACARONS \$12 Per Macaron

Second Course

"SOIL & SEED" FRENCH BREAKFAST RADISH SOUP

Kohlrabi Mousse, Poached Pear, Bread Spoon, Pickled Radish, Parsnip Chip, Red Onion Marmalade, Chervil

Third Course

"SOIL & SEED" FORAGED GARDEN

Radish, Preserved Pumpkin, Kohlrabi, Beets, Grilled Zucchini, Egg Gribiche, Blue Cheese Aioli, Garden Pesto, Beet Puree

or

PARMESAN TACOS WITH BEEF TARTAR

Pickled Garlic Aioli, Tomatillos, Crispy Leeks, Carmelized Onions, Beet Chips, Cilantro

Fourth Course

HOUSE MADE PAPPARDELLE

Bolognese, Fava Beans, Fennel, Ricotta, Bronze Fennel Fronds

JAPANESE A-5 WAGYU* \$45 per oz - 2oz (minimum)

Fifth Course

WOOD FIRED GRILLED COLOMBIA RIVER KING SALMON

Chickpea Puree, Grilled Morels, Wild Ramps, Snap Peas, Pea Tendrils

or

"TWO WASH RANCH" CORNISH HEN ROULADE
Butternut Squash Puree, Preserved Apricot/Apple Sauce, Lentils, Charred Kohlrabi, Braised Radish, Red Vein Sorrel

or

PRIME WOOD FIRED GRILLED RIBEYE
Carrot Puree, Loaded Fingerling Potato, Tempura Mushrooms, Charred Broccoli, Chimmichurri, Crushed Hazelnuts, Micro Greens

Steak Up Charge: \$15

Executive Chef / Owner: Dustin Christofolo -

SAMPLE MENU

Our Menu Changes Daily Based on Local & Seasonal Availability

THREE COURSE

(1.5 - 2 Hour Experience)

119 per guest

Wine Pairings: 45 per guest

First Course

"SOIL & SEED" FRENCH BREAKFAST RADISH SOUP

Kohlrabi Mousse, Poached Pear, Bread Spoon, Pickled Radish, Parsnip Chip, Red Onion Marmalade, Chervil

Second Course

HOUSE MADE PAPPARDELLE

Bolognese, Fava Beans, Fennel, Ricotta, Bronze Fennel Fronds

Third Course

WOOD FIRED GRILLED COLOMBIA RIVER KING SALMON

Chickpea Puree, Grilled Morels, Wild Ramps, Snap Peas, Pea Tendrils

or

"TWO WASH RANCH" CORNISH HEN ROULADE

Butternut Squash Puree, Preserved Apricot/Apple Sauce, Lentils, Charred Kohlrabi, Braised Radish, Red Vein Sorrel

or

PRIME WOOD FIRED GRILLED RIBEYE

Carrot Puree, Loaded Fingerling Potato, Tempura Mushrooms, Charred Broccoli, Chimmichurri, Crushed Hazelnuts, Micro Greens

Steak Up Charge: \$15

ADDITIONAL BITES

JAPANESE A-5 WAGYU*

\$45 per oz - 2oz (minimum)

FOIE GRAS MACARONS

\$12 Per Macaron

BREAD SERVICE WITH PLUM COMPOUND BUTTER

\$6 Per Person

