

**\*\*SAMPLE MENU\*\***

Our Menu Changes Daily  
Based on Local & Seasonal  
Availability

**THREE COURSE**

*(1.5 - 2 Hour Experience)*

*109 per guest*

*Wine Pairings: 45 per guest*

First Course

**BROCCOLI SOUP**

*Farm Egg, Prosciutto, Braised Broccoli  
Greens, Shallot Rings, Shaved  
Romanesco*

Second Course

**HOUSE MADE PAPPARDELLE**

*Braised Beef Ribs, Fava Beans, Cherry  
Tomatoes, Shaved Fennel, Ricotta,  
Tarragon*

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\***

*\$40 per oz - 2oz (minimum)*

**FOIE GRAS MACARONS**

*\$12 Per Macaron*

**BREAD SERVICE WITH PLUM  
COMPOUND BUTTER**

*\$6 Per Person*



*quiessence*  
AT THE FARM

*Seasonal Tasting Menus*

*All tasting menu options are chef's selection*

**Friday, March 29th, 2024**

**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*

**FOIE GRAS MACARONS \$12 Per Macaron**

Second Course

**BROCCOLI SOUP**

*Farm Egg, Prosciutto, Braised Broccoli Greens, Shallot  
Rings, Shaved Romanesco*

Third Course

**"SOIL & SEED" FORAGED GARDEN**

*Radish, Preserved Pumpkin, Kohlrabi, Beets, Snap  
Peas, Rainbow Chard Chip, Blue Cheese Aioli,  
Spinach Puree, Beet Puree*

**or**

**PARMESAN TACOS WITH BEEF  
TARTAR**

*Pickled Garlic Aioli, Tomatillos, Crispy Leeks,  
Caramelized Onions, Beet Chips, Cilantro*

Fourth Course

**HOUSE MADE PAPPARDELLE**

*Braised Beef Ribs, Fava Beans, Cherry Tomatoes,  
Shaved Fennel, Ricotta, Tarragon*

**JAPANESE A-5 WAGYU\***

*\$40 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 Green*

**Steak Up Charge: \$15**

*\*If not cooked to order, consuming undercooked or raw meats can*

*increase your risk of food borne illness*

**Executive Chef / Owner: Dustin Christofolo –**

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)*

*119 per guest*

*Wine Pairings: 55 per guest*

First Course

**BROCCOLI SOUP**

*Farm Egg, Prosciutto, Braised Broccoli  
Greens, Shallot Rings, Shaved  
Romanesco*

Second Course

**"SOIL & SEED" FORAGED  
GARDEN**

*Radish, Preserved Pumpkin, Kohlrabi,  
Beets, Snap Peas, Rainbow Chard  
Chip, Blue Cheese Aioli, Spinach  
Puree, Beet Puree*

Third Course

**HOUSE MADE  
PAPPARDELLE**

*Braised Beef Ribs, Fava Beans, Cherry  
Tomatoes, Shaved Fennel, Ricotta,  
Tarragon*

**JAPANESE A-5 WAGYU\***

*\$40 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*

