



PHOENIX'S MOST INSPIRING STORIES

THE TRUE RENEGADES

SEASONS OF LOVE

THE NON-SNOBBY PHOENIX DINING GUIDE

14 POSITIVELY BRILLIANT MINI RECIPE VIDEOS

AUGUST 7, 2018

# Conversations with the Inspiring Alison Sponberg



LOCAL STORIES

- SHARE
- TWEET
- PIN



Today we'd like to introduce you to Alison Sponberg.

Thanks for sharing your story with us Alison. So, let's start at the beginning and we can move on from there.

I started working in the restaurant industry with my first job when I was 16 years old. I was the cashier at a small Asian restaurant close to home. Following that experience, I worked as a hostess and server at Charlestons. With a few years of serving experience under my belt, I got a job at The House at Secret Garden, which was ultimately how I started on my current path. I worked my way up to management while working for almost 4 years at The House. As a manager, I started learning mixology and formal wine service. I also started studying fine dining etiquette. When this restaurant ultimately closed, I was moved over to Quiescence. I worked as an event planner at first and then, ultimately worked my way into management there. I have also pursued my Sommelier

certifications while working at Quiescence, achieving level 1 with the Court of Master Sommeliers in September 2016 and Level 2 (Certified Somm) in September 2017. Quiescence has a strong focus on farm to table cuisine. I have always loved gardening as well so I also pursued my Master Gardener certification in the spring of 2018 to tie in the garden to table experience.

### Has it been a smooth road?

It has not always been a smooth road. The restaurant industry requires a lot of dedication and working for long and late hours. You often have to miss out on parties or friend's weddings since those events are often on Saturday. You have to understand that this is the busiest day of the week at the restaurant and you need to be there for service. It's hard for others to understand the amount of dedication that goes into running a family owned restaurant of Quiescence's caliber.

It has also been a struggle for me, personally, as a petite young looking female trying to prove myself in this industry. Often times people assume I am younger than I am or do not take me seriously because of the way I look. I have also loved education and used this as a way to prove myself and my knowledge. The more experience and knowledge I acquire the more confidence I gain as well.

### POPULAR

- PHOENIX'S MOST INSPIRING STORIES
- #AZCREATIVES: THE LOCAL ARTISTS WHO INSPIRE US
- FLASHES & STROKES: A TALE OF TWO MEDIUMS
- THE INFLUENCERS

**So let's switch gears a bit and go into Quiescence at The Farm at South Mountain story. Tell us more about the business.**

I am the General Manager and Sommelier of Quiescence. As General Manager, I oversee day to day operation of the front of a house at Q as well as plan all private events. I also work with Chef Dustin to manage the cocktail program and wine list of Q. Much like the food menu, we are known for utilizing seasonal and fresh ingredients from the garden in our specialty cocktails. Our wine list focuses on local wines, wines from the United States as well as France and Italy. We are proud to say that we just achieved the Wine Spectator Award of Excellence for the third year in a row.

What sets me apart from others is my passion for the restaurant industry and for Quiescence. I am very passionate about education and am constantly seeking out new techniques for the bar and wines to enhance the list. Quiescence is a very special restaurant. The guests come in with high expectations for their special occasions. I strive very hard to go above and beyond to deliver the best service possible for those occasions.

**Do you have a lesson or advice you'd like to share with young women just starting out?**

Guldsomm is a great resource for all things wine related. It is run by the Court of Master Sommeliers and is a great tool to use to study for the certifications as well as to stay current on wine knowledge.

The Wine Bible by Karen McNeil is a great wine book to read especially for those who are just starting on their pursuit of wine knowledge,

What to Drink with What you Eat by Karen Page and Andrew Dornenburg is a great resource that I like to use when I am planning out wine pairings or wine flights.

---

I am also very passionate about traveling and dining out myself, so that I can get inspired and see ideas for the cocktail menu and the restaurant. It's great to see what other restaurants are doing to see if they provide any ideas on things we can do to improve our experience.

**Contact Info:**

- **Address:** 6106 S. 32nd Street Phoenix, AZ 85042
- **Website:** [www.qatthefarm.com](http://www.qatthefarm.com)
- **Phone:** 602-276-0601
- **Email:** [info@qatthefarm.com](mailto:info@qatthefarm.com)
- **Instagram:** [qatthefarm](https://www.instagram.com/qatthefarm)
- **Facebook:** <https://www.facebook.com/QuiescenceAtTheFarm/>
- **Twitter:** <https://twitter.com/Quiescence>

