

quiescence

AT THE FARM

Featured in *Wine Spectator* magazine's
*10 Great Destinations for Food & Wine
Across America*, November 2023.

Wine Spectator

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Great Travel DESTINATIONS FOR FOOD AND WINE



PLUS
23 HOLIDAY MENU
ARTS



10 GREAT DESTINATIONS FOR FOOD & WINE ACROSS AMERICA

PHOENIX

By MaryAnn Worobiec



The population of Phoenix is growing faster than that of any other major U.S. city. Likewise, the food scene has exploded in many directions, including the greater Phoenix area, encompassing more than 500 square miles within the Valley of the Sun. This development is supported by an increasing supply of local produce and products for chefs to rely on, and further reinforced by an exciting regional wine industry (as well as local craft beers and spirits). Within the greater Phoenix area, you'll find sophisticated fare in an exciting farm-to-table movement.

DINE

Quiescence at the Farm

The Farm at South Mountain, 6106 S. 32nd St. | (602) 276-0601
qatthefarm.com | **Award of Excellence**

Quiescence puts the "farm" in farm-to-table cuisine. Guest are invited to visit the Soil & Seed Garden on the grounds before enjoying the fresh ingredients at dinner in a three-, four- or five-course menu. The details make this a memorable meal. Grilled bone marrow might be served with gently seared beef, poached cucumbers, Gorgonzola aioli, pickled mushrooms and a small cilantro-and-parsley salad. A roasted beet salad is pulled together with Meyer lemon emulsion, sugar snap peas, spiced walnuts, sunchoke chips, shaved apples and red vein sorrel.



Quiescence at The Farm's seasonal "Soil & Seed Foraged Garden" plate

Thank you *Wine Spectator*!