

quiessence

AT THE FARM

Menu is subject to change
72 hours cancellation notice
is requested to avoid fee of
\$100 per person

Seasonal Tasting Menus

All tasting menu options are chef's selection

Happy Valentine's Day

2025

FOUR COURSE

(2 - 2.5 Hour Experience)

185 per guest

Wine Pairings: 65 per guest

AMUSE BOUCHE

First Course

"SOIL & SEED" BROCCOLI SOUP

Poached Mussels, Smoked Apple Brunoise,
Braised Brassica Greens, Mascarpone,
Bread Plank

or

QUIESSENCE CAESAR SALAD

Grilled Bibb Lettuce, House Smoked Bacon, Pickled
Caper Berries, Crostini, Parmesan, Shaved Radish,
Caesar Aioli

or

WOOD FIRED WILD OYSTERS

Strawberry Mignonette, Creme Fraiche,
Herb Oil, Preserved Meyer Lemon

Second Course

HEART SHAPED GNOCCHI

Duck Confit, Daikon Radish, Fennel, Shaved Beets,
Goat Cheese Mousse, Preserved Meyer Lemon,
Fennel Frond

Third Course

BRAISED PORK

Anson Mills Grits, Grilled Carrots,
Pickled Fairytale Pumpkin,
Tempura Shishitos, Chimmichurri

or

GRILLED SALMON

Sunchoke Puree, Yogurt Sauce, Poached Radish, Fried
Quinoa, Tempura Cauliflower, Roasted Sunchokes

Dessert

OPERA CAKE

Strawberry Caramel, Poached Kumquats, Citrus
Supremes, Meyer Lemon Ice Cream, Mint



WINE PAIRINGS

First Course

2021 LaPorte "Le Rochoy"

Sauvignon Blanc (Sancerre, France)

*Sancerre has fresh acidity to cut through
some of the richness. Lemon notes and
earthiness pair well with the broccoli.*

or

2020 Failla Chardonnay

(Sonoma Coast, CA)

*Caesar Salad & Chardonnay are a classic
pairing. Oak and nuttiness will go well with
bacon & parmesan.*

Second Course

2019 Cascina Chicco Barbera d'Alba

"Granera Alta" (Piedmont, Italy)

*Barbera has nice acid to match up to a pasta
dish. We love to pair Italian wines with
Italian dishes. Earthiness of the wine goes
well with the radish & beets.*

Third Course

2023 Guy Breton "Cuvee Lea" Gamay

(Chiroubles, Beaujolais, France)

*Wine has acidity to match up to pickled
pumpkin and chimmichurri. It can also cut
through some of the richness.*

or

2021 Flowers Pinot Noir

(Sonoma Coast, CA)

*Grilled Salmon is classic pairing with Pinot
Noir. The lighter body will not overpower the
yogurt & fish. It has the acid to match the
fried items. Earthiness will go well with the
sunchokes.*

Dessert

Rare Wine Co "Boston Bual" Madeira

*Madeira and chocolate go well together. It
also pairs well with the citrus and fruit
flavors.*

FEATURED COCKTAILS \$18

STRAWBERRY SPARKLER

Vodka, Strawberry, Mint, Lime, Simple,
Prosecco

"BARREL AGED" SMOKED CHERRY MANHATTAN

A Traditional Copper City Rye Manhattan
Sous Vide with Pecan Wood with a splash of
Cherry Syrup, Served in a Smoked Glass

HOUSE CITRUS MARGARITA

Naran Mezcal, Fresh Orange and Lime
Juices, Organic Agave and Grand Marnier

ADDITIONAL BITES

* WOOD FIRED GRILLED JAPANESE A-5 WAGYU

\$45 per oz - 2oz (minimum)

* WOOD FIRED WILD OYSTERS

Strawberry Mignonette, Creme Fraiche,
Herb Oil, Preserved Meyer Lemon
\$14 per oyster

FOIE GRAS MACARONS

\$14 per macaron



* 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 –