

# quiessence

AT THE FARM

## Seasonal Tasting Menus

### THREE COURSE

(1.5 - 2 Hour Experience)

109 per guest

Wine Pairings: 45 per guest

#### First Course

#### BUTTERNUT SQUASH SOUP

Guinea Hen Dumpling,  
Bread Spoon, Goat Cheese Mousse,  
Carrot Chips, Mushrooms,  
Pickled Red Onions

#### Second Course

#### POTATO GNOCCHI

Zucchini, Guinea Hen Confit,  
Shishitos, Poached Tomato,  
Lobster Mushrooms, Ricotta, Chives

#### Third Course

#### GRILLED RABBIT LOIN & CONFIT LEG

Zucchini Puree, Black Eyed Peas,  
Eggplant Agrodolce, Caramelized  
Apples, Micro Greens

or

#### WOOD FIRED GRILLED ALASKAN HALIBUT

Chickpea Puree, Corn Relish, Tomato  
Chips, Pickled Daikon Radish,  
Basil Lettuce

Halibut Up Charge: \$10

or

#### WOOD FIRED GRILLED RIBEYE\*

Carrot Puree, Loaded Fingerling Potato,  
Corn Ribs, Coal Roasted King Trumpet  
Mushroom, Chimmichurri, Crushed  
Hazelnuts, Pea Tendrils

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



### FOUR COURSE

(2 - 2.5 Hour Experience)

119 per guest

Wine Pairings: 55 per guest

#### First Course

#### BUTTERNUT SQUASH SOUP

Guinea Hen Dumpling, Bread Spoon,  
Goat Cheese Mousse, Carrot Chips,  
Mushrooms, Pickled Red Onions

#### Second Course

#### "SOIL & SEED" FORAGED GARDEN TEMPURA SQUASH BLOSSOM\*

Stuffed with Egg Gribiche, Oven Dried  
Tomato Relish, Zucchini Ribbons, Dill

#### Third Course

#### POTATO GNOCCHI

Zucchini, Guinea Hen Confit,  
Shishitos, Poached Tomato,  
Lobster Mushrooms, Ricotta, Chives

#### JAPANESE A-5 WAGYU\*

\$40 per oz - 2oz (minimum)

#### Fourth Course

#### GRILLED RABBIT LOIN & CONFIT LEG

Zucchini Puree, Black Eyed Peas,  
Eggplant Agrodolce, Caramelized Apples,  
Micro Greens

or

#### WOOD FIRED GRILLED ALASKAN HALIBUT

Chickpea Puree, Corn Relish, Tomato  
Chips, Pickled Daikon Radish,  
Basil Lettuce

Halibut Up Charge: \$10

or

#### WOOD FIRED GRILLED RIBEYE\*

Carrot Puree, Loaded Fingerling Potato,  
Coal Roasted King Trumpet Mushroom,  
Corn Ribs, Crushed Hazelnuts,  
Chimmichurri, Pea Tendrils

Steak Up Charge: \$15

#### FOIE GRAS MACARONS

\$12 Per Macaron



All tasting menu options are chef's selection

Saturday, November 11th, 2023

### 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

#### BUTTERNUT SQUASH SOUP

Guinea Hen Dumpling, Bread Spoon,  
Goat Cheese Mousse, Mushrooms,  
Carrot Chips, Pickled Red Onions

#### Third Course

#### SICILIAN CAULIFLOWER

Flash Fried Florets, Farm Pomelo, Pickled Shallots,  
Pine Nuts, Golden Raisins, Smoked Olives, Crispy  
Capers, Honey Gastrique, Mint

or

#### "SOIL & SEED" FORAGED GARDEN TEMPURA SQUASH BLOSSOM\*

Stuffed with Egg Gribiche, Oven Dried Tomato Relish,  
Zucchini Ribbons, Dill

#### Fourth Course

#### POTATO GNOCCHI

Zucchini, Guinea Hen Confit,  
Shishitos, Poached Tomato,  
Lobster Mushrooms, Ricotta, Chives

#### JAPANESE A-5 WAGYU\*

\$40 per oz - 2oz (minimum)

#### Fifth Course

#### GRILLED RABBIT LOIN & CONFIT LEG

Zucchini Puree, Black Eyed Peas, Eggplant Agrodolce,  
Carrot Chips, Pickled Red Onions, Dill

or

#### WOOD FIRED GRILLED ALASKAN HALIBUT

Chickpea Puree, Corn Relish, Tomato Chips, Pickled  
Daikon Radish, Basil Lettuce

Halibut Up Charge: \$10

or

#### WOOD FIRED GRILLED RIBEYE\*

Carrot Puree, Loaded Fingerling Potato, Corn Ribs,  
Coal Roasted King Trumpet Mushroom, Chimmichurri,  
Crushed Hazelnuts, Pea Tendrils

Steak Up Charge: \$15

\* Items are cooked to order; consuming undercooked or raw  
meats and seafood may increase your risk of food borne illness.