

quiessence

AT THE FARM

Seasonal Tasting Menus

All tasting menu options are chef's selection

April 7th, 2023

THREE COURSE

(1.5 - 2 Hour Experience)

109 per guest

Wine Pairings: 45 per guest

First Course

"SOIL & SEED" FRENCH BREAKFAST RADISH SOUP
Kohlrabi Cream, Cauliflower Couscous, Tempura Shitake, Fennel Fronds

Second Course

POTATO GNOCCHI
Beef Ragu, Daikon Radish, Asparagus, Poached Tomato, Goat Cheese, Fried Sage

JAPANESE A-J WAGYU*
\$40 per oz - 2oz (minimum)

Third Course

GRILLED SWORDFISH
Quinoa & Pickled Sunchokes, Grilled Cauliflower, Radish Kimchi, Baby Carrots, Micro Greens

or

"SOIL & SEED" DUCK CONFIT
Fairytale Pumpkin Puree, Braised Greens, Red Pepper Jam, Swedish Jacuzzi Radish, Sorrel

Duck Up Charge: \$15

or

GRILLED RIBEYE*
Red Onion Puree, Grilled Broccoli, Butternut Squash, Loaded Fingerling Potatoes, Chimichurri

Steak Up Charge: \$10

FOIE GRAS MACARONS
\$12 Der Aacaron



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

or

WOOD FIRED GRILLED WILD OYSTERS*

Mascarpone, Meyer Lemon Mignonette, Italian Caviar, Chives, Viola

FOIE GRAS MACARONS \$12 Der Aacaron

Second Course

"SOIL & SEED" FRENCH BREAKFAST RADISH SOUP

Kohlrabi Cream, Cauliflower Couscous, Tempura Shitake, Fennel Fronds

Third Course

GRILLED BONE MARROW WITH SEARED BEEF TARTAR

Poached Cucumbers, Gorgonzola Aioli, Pickled Mushroom, Micro Cilantro & Parsley Salad, Grilled Baguette

or

"SOIL & SEED" BEET SEMI SALAD

Meyer Lemon Emulsion, Roasted Beets, Sugar Snap Peas, Spiced Walnuts, Sunchoke Chips, Shaved Apples, Red Vein Sorrel, Preserved Meyer Lemon

Fourth Course

POTATO GNOCCHI

Beef Ragu, Daikon Radish, Asparagus, Poached Tomato, Goat Cheese, Fried Sage

JAPANESE A-J WAGYU*

\$40 per oz - 2oz (minimum)

Fifth Course

GRILLED SWORDFISH

Quinoa & Pickled Sunchokes, Grilled Cauliflower, Radish Kimchi, Baby Carrots, Micro Greens

or

"SOIL & SEED" DUCK CONFIT

Fairytale Pumpkin Puree, Braised Greens, Red Pepper Jam, Swedish Jacuzzi Radish, Red Vein Sorrel

Duck Up Charge: \$15

or

GRILLED RIBEYE*

Red Onion Puree, Grilled Broccoli, Butternut Squash, Loaded Fingerling Potatoes, Chimichurri

Steak Up Charge: \$10

FOUR COURSE

(2 - 2.5 Hour Experience)

119 per guest

Wine Pairings: 55 per guest

First Course

"SOIL & SEED" FRENCH BREAKFAST RADISH SOUP
Kohlrabi Cream, Cauliflower Couscous, Tempura Shitake, Fennel Fronds

Second Course

"SOIL & SEED" BEET SEMI SALAD
Meyer Lemon Emulsion, Roasted Beets, Sugar Snap Peas, Spiced Walnuts, Sunchoke Chips, Shaved Apples, Red Vein Sorrel, Preserved Meyer Lemon

Third Course

POTATO GNOCCHI
Beef Ragu, Daikon Radish, Asparagus, Poached Tomato, Goat Cheese, Fried Sage

JAPANESE A-J WAGYU*

\$40 per oz - 2oz (minimum)

Fourth Course

GRILLED SWORDFISH
Quinoa & Pickled Sunchokes, Grilled Cauliflower, Radish Kimchi, Baby Carrots, Micro Greens

or

"SOIL & SEED" DUCK CONFIT

Fairytale Pumpkin Puree, Braised Greens, Red Pepper Jam, Swedish Jacuzzi Radish, Red Vein Sorrel

Duck Up Charge: \$15

or

GRILLED RIBEYE*

Red Onion Puree, Grilled Broccoli, Butternut Squash, Loaded Fingerling Potatoes, Chimichurri

Steak Up Charge: \$10

FOIE GRAS MACARONS
\$12 Der Aacaron



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