

****SAMPLE MENU****

Our Menu Changes Daily
Based on Local & Seasonal
Availability

THREE COURSE

(1.5 - 2 Hour Experience)

109 per guest

Wine Pairings: 45 per guest

First Course

FAIRYTALE PUMPKIN SOUP

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

Second Course

POTATO GNOCCHI

Wild Mushroom, Duck Confit, Sweet
Corn, Daikon Radish Confit, Fennel
Fronds, Garlic Chips

Third Course

WOOD FIRED GRILLED

FAROE ISLAND SALMON

Cauliflower Couscous, Yogurt, Daikon
Radish Puree, Braised Greens, Sunchoke
Chips, Black Garlic Emulsion

or

**"TWO WASH RANCH" WOOD
FIRE GIRLLED GUINEA HEN
ROULADE**

Zucchini Puree, Lentils, Tempura
Okra, Caramelized Apples, Grilled
Cauliflower, Bloomsdale Spinach

Roulade Up Charge: \$15

or

**WOOD FIRED "MOON
RIVER" GRILLED RIBEYE**

Carrot Puree, Loaded Fingerling Potato,
Corn Ribs, Tempura Mushroom,
Chimichurri, Crushed Hazelnuts

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



Seasonal Tasting Menus

All tasting menu options are chef's selection

Tuesday, January 16th, 2024

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

FAIRYTALE PUMPKIN SOUP

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

Third Course

**BIBB LETTUCE CAESAR SALAD
WITH BEEF BACON**

Parmesan, Crostini, Caper Berry,
Watermelon Radish, Tarragon

or

KANPACHI CRUDO

Persimmon, Kaffir Lime Dressing,
Fritto Misto Sea Beans, Loquat Salsa Verde,
French Breakfast Radish, Fried Basil

Fourth Course

POTATO GNOCCHI

Wild Mushroom, Duck Confit, Sweet Corn, Daikon
Radish Confit, Fennel Fronds, Garlic Chips

JAPANESE A-5 WAGYU*

\$40 per oz - 2oz (minimum)

Fifth Course

**WOOD FIRED GRILLED
FAROE ISLAND SALMON**

Cauliflower Couscous, Yogurt, Daikon Radish Puree,
Braised Greens, Sunchoke Chips, Black Garlic
Emulsion

or

**"TWO WASH RANCH" WOOD FIRE
GRILLED GUINEA HEN ROULADE**

Zucchini Puree, Lentils, Tempura Okra, Caramelized
Apples, Grilled Cauliflower, Bloomsdale Spinach

Roulade Up Charge: \$15

or

**WOOD FIRED "MOON RIVER" GRILLED
RIBEYE***

Carrot Puree, Loaded Fingerling Potato, Corn Ribs,
Tempura Mushroom, Chimichurri, Crushed Hazelnuts

Steak Up Charge: \$15

** Items are cooked to order; consuming undercooked or raw*

Executive Chef/Owner: Dustin Christoforo

We can accommodate
Vegetarian, Gluten Free,
Vegan and other
restrictions with advance
notice. Please note the diet
on your reservation.

FOUR COURSE

(2 - 2.5 Hour Experience)

119 per guest

Wine Pairings: 55 per guest

First Course

FAIRYTALE PUMPKIN SOUP

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

Second Course

KANPACHI CRUDO

Persimmon, Kaffir Lime Dressing,
Fritto Misto Sea Beans, Loquat Salsa
Verde, French Breakfast Radish, Fried
Basil

Third Course

POTATO GNOCCHI

Wild Mushroom, Duck Confit, Sweet
Corn, Daikon Radish Confit, Fennel
Fronds, Garlic Chips

JAPANESE A-5 WAGYU*

\$40 per oz - 2oz (minimum)

Fourth Course

**WOOD FIRED GRILLED
FAROE ISLAND SALMON**

Cauliflower Couscous, Yogurt, Daikon
Radish Puree, Braised Greens, Sunchoke
Chips, Black Garlic Emulsion

or

**"TWO WASH RANCH" WOOD
FIRE GRILLED GUINEA HEN
ROULADE**

Zucchini Puree, Lentils, Tempura Okra,
Caramelized Apples, Grilled Cauliflower,
Bloomsdale Spinach

Roulade Up Charge: \$15

or

**WOOD FIRED "MOON RIVER"
GRILLED RIBEYE**

Carrot Puree, Loaded Fingerling Potato,
Corn Ribs, Tempura Mushroom,
Chimichurri, Crushed Hazelnuts

Steak Up Charge: \$15

FOIE GRAS MACARONS

\$12 Per Macaron

