

quiessence

AT THE FARM

Seasonal Tasting Menus

All tasting menu options are chef's selection

THREE COURSES

99 per guest

First Course

KABOCHA SQUASH SOUP

Eggplant Caponata, Pickled Radish, Tessa, Sweet Potato Chips, Mushroom Dust, Herb Oil, Fresh Parsley

Second Course

POTATO GNOCCHI

Calabrese Sausage, Chanterelles, Zucchini, Okra, Oven Dried Tomatoes, Goat Cheese, Fried Sage

JAPANESE A-5 WAGYU SEARED ON HIMALAYAN SALT BLOCK*

\$35 per oz - 2oz (minimum)

Third Course

CHULA SEAFOOD GRILLED SWORDFISH

Chickpeas, Green Beans, Corn & Pomegranate Relish, Eggplant Agrodolce, Pickled Turnips, Grilled Melon, Hibiscus Leaf

or

GRILLED RIBEYE*

Black Garlic Emulsion, Grilled Corn, Grilled Peppers, Grilled Squash Chimmichurri

Ribeye Upcharge: \$15

or

GUINEA HEN SCALLOPINI

Zucchini Puree, Carrot Couscous, Farm Egg, Roasted Carrots, Preserved Tomatoes, Tempura Zucchini, Fried Basil, Bacon Aioli

Scallopini Upcharge: \$15

FOIE GRAS MACARONS

\$12 per macaron



Friday November 12th, 2021

FIVE COURSES

119 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

KABOCHA SQUASH SOUP

Eggplant Caponata, Pickled Radish, Tessa, Sweet Potato Chips, Mushroom Dust, Herb Oil, Parsley

Third Course

PARMESAN TACOS WITH AGED BEEF CARPACCIO*

Pickled Garlic Aioli, Okra, Shallot Rings, Caramelized Onions, Cilantro, Greens

or

FAIRYTALE PUMPKIN STUFFED SQUASH BLOSSOMS

Stuffed with Panela & Ricotta Cheese, Grilled Nopales, Melon Ribbons, Chermoula Sauce, Cucumber Relish

Fourth Course

POTATO GNOCCHI

Calabrese Sausage, Chanterelles, Zucchini, Okra, Oven Dried Tomatoes, Goat Cheese, Fried Sage

JAPANESE A-5 WAGYU SEARED ON HIMALAYAN SALT BLOCK*

\$35 per oz - 2oz (minimum)

Fifth Course

CHULA SEAFOOD GRILLED SWORDFISH

Chickpeas, Green Beans, Corn & Pomegranate Relish, Eggplant Agrodolce, Pickled Turnips, Grilled Melon, Hibiscus Leaf

or

GRILLED RIBEYE*

Black Garlic Emulsion, Grilled Corn, Grilled Peppers, Grilled Squash, Chimmichurri

Ribeye Upcharge: \$15

or

GUINEA HEN SCALLOPINI

Zucchini Puree, Carrot Couscous, Farm Egg, Roasted Carrots, Preserved Tomatoes, Tempura Zucchini, Fried Basil, Bacon Aioli

Scallopini Upcharge: \$15

FOUR COURSES

109 per guest

First Course

KABOCHA SQUASH SOUP

Eggplant Caponata, Pickled Radish, Tessa, Sweet Potato Chips, Mushroom Dust, Herb Oil, Fresh Parsley

Second Course

PARMESAN TACOS WITH AGED BEEF CARPACCIO*

Pickled Garlic Aioli, Okra, Shallot Rings, Caramelized Onions, Cilantro

Third Course

POTATO GNOCCHI

Calabrese Sausage, Chanterelles, Zucchini, Okra, Oven Dried Tomatoes, Goat Cheese, Fried Sage

JAPANESE A-5 WAGYU SEARED ON HIMALAYAN SALT BLOCK*

\$35 per oz - 2oz (minimum)

Fourth Course

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Chickpeas, Green Beans, Corn & Pomegranate Relish, Eggplant Agrodolce, Pickled Turnips, Grilled Melon, Hibiscus Leaf

or

GRILLED RIBEYE*

Black Garlic Emulsion, Grilled Corn, Grilled Peppers, Grilled Squash, Chimmichurri

Ribeye Upcharge: \$15

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GUINEA HEN SCALLOPINI

Zucchini Puree, Carrot Couscous, Farm Egg, Roasted Carrots, Preserved Tomatoes, Tempura Zucchini, Fried Basil, Bacon Aioli

Scallopini Upcharge: \$15

FOIE GRAS MACARONS

\$12 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 – Chef de Cuisine: Anthony Apolarin