

QUIESSENCE

February 9th, 2012

THE FARMER'S FEAST -79

(optional wine pairings +45)
Our Signature Multi-Course Journey
through local farms and pastures, land and sea

“ANTIPASTI”

Chef Spread -15 PER GUEST

A grand spread of house made salumi and cured meats with artisan cheese

House Cured Meats -12 PER GUEST

A selection of our house made salumi and cured meats

Fruits of the Sea -16 PER GUEST

A taste of treasures from the sea, including house smoked fish and shellfish

Farm Vegetable Tastes -14 PER GUEST

A selection of fresh crudités, house pickled and marinated seasonal vegetables,
served with artisan cheese

Artisan & Farmstead Cheeses -3 PER GUEST/SLICE

Beehive Cheese Co. Full Moon (Uintah, Utah)
Rogue Creamery Oregonzola (Central Point, Oregon)
Nicasio Reserve (Nicasio Valley, California)
Fossil Creek Goat Cheese (Strawberry, Arizona)
Pedrozo Dairy Northern Gold (Orland, California)
Vella Mezzo Secco (Sonoma, California)
Black Mesa Ranch Boule (Snowflake, Arizona)
Black Mesa Ranch Feta (Snowflake, Arizona)
Black Mesa Ranch Fresh Goat (Snowflake, Arizona)

“BEGINNINGS”

Heirloom Cauliflower Soup -13

with black Oregon truffles and glacier lettuce

Shaved Baby Carrot & Greens -15

with macerated raisins, oregonzola cheese, and creamy almond vinaigrette

Grilled Point Judith Calamari -16

with moro blood oranges, fennel, and shaved red onion

Roasted Chioggia Beets -15

with marinated Black Mesa Ranch feta, shaved radishes, citrus, and spearmint

“FIRST PLATES”

Rainbow Valley Farmer's Cheese Gnocchi -26

with pancetta, broccoli, and cream

Hand Cut Cappalini -24

with asparagus, meyer lemon, green garlic, and fresh ricotta

“SECOND PLATES”

Baked Lemon Sole -37

with Maine shrimp, carrot puree, pee wee potatoes, and sorrel

McFarlane Pheasant Crepienette & Drumstick -36

with winter greens braised with razzcherries, roasted baby carrots, crispy parsnips,
and rosemary veloute

Grilled Sonoma Veal Chop -49

with celery root puree, wild mushrooms, and acorn squash sauce

Slow Roasted Berkshire Pork Shoulder -36

with yo choy sum, emergo beans, and apple gremolata

Chef & Restaurateur Gregory LaPrad and Executive Chef Anthony Andiaro
We include a modifiable 18% service charge on every guest check.

Maricopa county health code requires that we inform you that consuming raw or undercooked meats, poultry,
pork, fish, and shellfish may increase your risk of food borne illness.