

# QUIESSENCE

## RESTAURANT & WINE BAR

### DINNER MENU

MARCH 8<sup>TH</sup> 2008

**A SIX-COURSE SAMPLING MENU OF TODAY'S MARKET FLAVORS**

\$75 PER PERSON \$45 OPTIONAL WINE PAIRING

*ONLY AVAILABLE TO ENTIRE TABLE*

**OUR SIGNATURE TASTES FOR THE TABLE**

"THE CHEF'S SPREAD" A TASTING OF HOUSE MADE SALUMI, TERRINES, AND CHEESE  
\$22 PLATE FOR 2/ \$39 PLATTER FOR 4

LOCALLY GROWN CRISP GARDEN VEGETABLE CRUDITÉS WITH "DIPPING" SAUCES  
\$14 PLATE FOR 2/ \$26 PLATTER FOR 4

ARTISAN & FARMSTEAD CHEESE: "SELECT THREE" CROSTINI, FRUIT & NUTS  
\$15 PLATE FOR 2/ \$28 PLATTER FOR 4

"FRUITS OF THE SEA" SHUCKED TO ORDER MOONSTONE OYSTERS ON THE HALF SHELL  
WITH SHALLOT MIGNONETTE AND LEMON \$16 (EACH 1/2 DOZEN)

**BEGINNINGS**

ROASTED LOCAL BEET SALAD, WITH BABY GREENS, FRESH HERBS, CHOPPED PECANS  
AND RAW MILK JACK CHEESE \$12

GRILLED TREVISO RADICCHIO AND ARIZONA CITRUS SALAD WITH CELERY, PISTACHIOS,  
AND RADISHES \$12

GARDEN FRESH FARM GREENS & HERB SALAD WITH SHAVED RED ONIONS  
AND RED WINE VINAIGRETTE \$8

**FIRST PLATES**

ROASTED CAULIFLOWER SOUP \$9

CHITTARA CUT SPAGHETTI WITH MUSSELS, TOMATO SAUCE, RED PEPPER FLAKES  
AND RAPINI \$19

RAINBOW VALLEY FARMER'S CHEESE GNOCCHI WITH TUSCAN KALE, PANCETTA,  
AND SHAVED GARLIC \$18

NEW ENGLAND "STEAMER" CLAMS WITH WHITE WINE, GARLIC, SHALLOTS,  
AND FRESH HERBS \$14

**SECOND PLATES**

PAN ROASTED NORTH ATLANTIC HALIBUT WITH RED BEET PUREE,  
AND BABY ARTICHOKE \$29

WOOD GRILLED GEORGE'S BANK SEA SCALLOPS WITH CREAMY "COAL FIRE" POLENTA,  
CIPOLLINI ONIONS AND GREEN GARLIC SAUCE \$28

BRICK OVEN ROASTED "VINEYARD ROAD" LAMB WITH SHAVED FENNEL, CARROT,  
AND ONION SALAD \$29

TOMATO BRAISED POWER RANCHES BEEF, WITH FOREST NAMEKO MUSHROOMS  
AND FINGERLING POTATOES \$26

PAN ROASTED HOPKINS FARM CHICKEN BREAST WITH BROCCOLINI,  
AND BABY CARROTS \$23

**LOCALLY GROWN VEGETABLES**

BRAISED FARM GREENS \$8

ROASTED BRUSSEL SPROUTS \$8

GRILLED RED BORDEAUX SPINACH \$8

OREGANO SCENTED ROASTED BEETS \$8

**OF NOTE:**

*CAREFULLY PREPARED FOOD TAKES TIME... PLEASE RELAX AND ENJOY*

GENERAL MANAGER DUSTIN CHRISTOFOLLO / CHEF GREGORY LAPRAD / SOUS CHEF ANTHONY ANDIARIO

MARICOPA COUNTY HEALTH CODE REQUIRES WE INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS  
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.