



QUINTESSA FAMILY WINE DINNER

FRIDAY, MARCH 24TH 2023

FIRST COURSE

cauliflower velouté

almond herb gremolata, red chili shrimp
chardonnay, flowers, sonoma coast, california

SECOND COURSE

charred octopus

chive testaroli, anise, lemon
pinot noir, flowers, sonoma coast, california

THIRD COURSE

pepper-crusted filet*

red wine sauce, persillade, sea salt chips
proprietary red blend, leviathan, california
cabernet sauvignon, faust, napa valley

FOURTH COURSE

chocolate & cheese duo

chef's selection of artisanal cheese, with
chocolate crèmeux, orange, toasted meringue
proprietary red blend, quintessa, rutherford, napa valley

\$135* PREMIUM 4-COURSE DINNER & WINE PAIRINGS

*Wines are carefully paired with each course.
Additional pouring available at discounted price.*

QUINTESSA

FLOWERS
Vineyard & Winery

FAUST

LEVIATHAN

EXECUTIVE CHEF BEN HOFFMAN
BEVERAGE DIRECTOR & SOMMELIER PAULO VILLELA

*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Price is per person, plus tax and tip.