

An evening with
FAUST FLOWERS QUINTESSA
Vineyards & Winery

First

BAY SCALLOP CEVICHE

grapefruit, cucumber relish, fresno pepper, avocado puree, yuzu vinaigrette, green tea foam, lotus root, micro cilantro garnish

ILLUMNIATION / SAUVIGNON BLANC / 2024

Second

OLIVE OIL POACHED HALIBUT

fennel soubise, green apple salad, hazelnut tapenade, fennel pollen

FLOWERS / CHARDONNAY / 2024

Third

SMOKED DUCK BREAST

golden beet puree, duck rilette, crispy farro, frisee, cherry rhubarb gastrique

FLOWERS / PINOT NOIR / 2023

Fourth

VEAL RAGU BIANCO

caramelized pancetta, black garlic, wild mushrooms, tagliatelle, grana padano

FAUST / CABERNET SAUVIGNON / 2023

Fifth

GRILLED WAGYU STRIPLOIN

truffled pommes puree, thumbelina carrots, english peas, cabernet reduction

FAUST "THE PACT" / CABERNET SAUVIGNON / 2022

Sixth

PAM STURKEY

dark chocolate torte

QUINTESSA / 2022