



Quintessa Wine Dinner

Liquid Art House Boston March 30, 2017

Created by Executive Chef Johnny Sheehan & Pastry Chef Ryan Boya

Snapper Sashimi

white peach granita, apricot vinaigrette, Thai basil

Illumination Quintessa Sauvignon Blanc

King Crab Tartine

apple butter, Asian pear, apple blossom, lovage

Flowers Chardonnay

Nairagi (Striped Marlin)

blood Orange, hibiscus, Thai crispy rice, pea tendrils

Flowers Pinot Noir

Cedar Ash Roasted Venison

black cocoa, huckleberry, dark chocolate, roasted fig, sunchoke

Quintessa Cabernet Sauvignon

Dark Chocolate Gateau

blueberry cassis ice cream, smokey black tea, acai, and coco nib

Faust Cabernet