

*1856- Culinary Residence is a teaching restaurant.  
We are proud to educate future restaurateurs and chefs in the  
Horst Schulze School of Hospitality Management.  
Your patronage makes this possible and we are grateful for it.*

## **BATTLE OF THE SOMM'S TASTING MENU**

*With Resident Master Sommelier, Thomas Price;  
Special Guest Master Sommelier, Emmanuel Kemiji*

### **SAVORY**

#### **FRIED OYSTERS**

*Oyster Aioli, Pickled Shallot, Kaluga Caviar, Chives*

#### **BREAD & BUTTER**

*Burrata, Balsamic, Greenhouse Tomatoes, Croissant Loaf*

#### **RAVIOLI**

*King Crab Ravioli, Ricotta, Sauce Rouille, Olive Gremolata*

#### **SCALLOPS**

*Farro, Fennel, Endive @ Apple Salad,  
Blood Orange Beurre Rouge*

#### **VENISON**

*Polenta, Radicchio Salad, Fig @ Grape Agrodolce*

### **DESSERT**

#### **RED VELVET CAKE**

*White Chocolate @ Cream Cheese Mousse,  
Chocolate Cremeux, Strawberry Whipped Ganache,  
Pecan Feuilletine*

#### **PETIT FOURS**

### **THE TEAM**

*Chef-in-Residence, Tyler and Jenn Lyne  
Chef de Cuisine, Tom Baco-Wang  
Sous Chef, Marcus Poor  
Director of Culinary Innovation, Antony Osborne  
Master Sommelier, Thomas Price  
General Manager, Jacob Hoop  
Assistant General Manager, Casey Gamblin*