

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.

TASTING MENU

SAVORY

CHAWANMUSHI EGG

Egg Custard, Black Truffle, Creme Fraiche, Kaluga Caviar, Chives
Champagne, Charles Mignon, 1er Cru, Epernay, France

BURRATA SALAD

Burrata, Grits, Rooftop Greens, Fig @ Grape Purée, Muhammara
**2021, Chardonnay, Lucia by Pisoni, Estate Cuvee,
SLH, Monterey, California**

FOIE CHURRO

Foie Gras, Churro, Apple, Black Truffle
2021, Moscato d'Asti, Vietti, Asti, Italy

SOUP

Pastilla, Sunchoke Soup, Cauliflower Gobi, Cilantro
**2019, Pinot Noir, Colene Clemens, Margo, Chehalem Mountains,
Willamette Valley, Oregon**

JAPANESE WAGYU

Wild Foraged Mushrooms, Fingerling Potatoes,
Parsnip Purée, Jus
**2019, Gigondas, Domaine Notre Dame des Pallières, Les Mourres,
Southern Rhône, France**

DESSERT

2018, Sauternes, Lions de Sudiraut, Bordeaux, France

BLUEBERRY WHITE CHOCOLATE CAKE

Coconut Whipped Cream, Blueberry Compote,
Passion Fruit, Candied Hazelnut

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