

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

WAGYU BEEF TARTAR

*Quail Egg, Caviar, Dijon, Wild Ramps,
Rooftop Herbs, Tapioca Tater Tots*

Champagne, Charles Mignon, 1er Cru, Epernay, France

SALMON MI CUIT

Pomme Lyonnaise, Syrah Reduction, Thyme, Leek Royal

2021, Rosé of Grenache, Fonsainte, Gris de Gris, Corbieres, France

VEAL SWEET BREADS

Paripuri, Truffle Potato Cauliflower, Cilantro Tapioca Pistou

2019, Meursault, Vincent Girardin, Vieilles Vignes, Burgundy, France

CACIO E PEPE

Peas, Mortadella, Pecorino, Black Pepper

2020, Cavalotto, Barbera d'Alba, "Vigna Cuculo", Piedmont, Italy

WAGYU NY STRIP

Morels, Asparagus, French Breakfast Radish, Jus

2016, Cabernet Sauvignon, Brandlin, Mt. Veeder,

Napa Valley, California

DESSERT

2019, Sauternes, Chateau Romieu-Lacoste, Bordeaux, France

STRAWBERRIES & CREAM

Buttermilk Panna Cotta, Yogurt Espuma,

Strawberry Rhubarb Compote, Chamomile Ice Sherbert

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