

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.

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TASTING MENU

SAVORY

PAN FRIT

Beurremont Butter, Caviar, Eddison County Ham
Champagne, Pol Roger, Brut Reserve, Epernay, France

QUEEN SNAPPER CRUDO

Muscadine Foam, EVOO, AU Basil
2021, Alvarinho, Nortico, Minho, Portugal

SWORDFISH

Nduja Butter, Lemon
2019, Meursault, Vincent Girardin,
Vielles Vignes, Burgundy, France

GNUDI

Brown Butter Truffle Jus, Parsnip
2020, Nebbiolo, Paolo Fasolo, Albugnano, Italy

L'ENTRECÔTE

Pomme Purée, Bone Marrow Jus
2015, Rioja, Finca Allende, Rioja, Spain

OMA

Cow's Milk, Jasper Hill Farms, VT,
Honeycomb, Hazelnut, Brioche

DESSERT

2021, Vietti, Moscato di Asti, Piedmont, Italy

TIRAMISU

Mascarpone

PETIT FOURS

THE TEAM

Chef in Residence, Ford Fry
Chef de Cuisine, Tom Baco-Wang
Sous Chef, Tedron Campbell
Director of Culinary Innovation, Antony Osborne
Master Sommelier, Thomas Price
General Manager, Jacob Hoop
Assistant General Manager, Casey Gamblin

Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

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