

1856

CULINARY

RESIDENCE

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

ASSORTED PATISSERIES

AMUSE-BOUCHE

Asian Spring Rolls, Shrimp Sesame Toast

SANDWICHES

*Cucumber @ Watercress Butter, Thai Chicken Green Curry,
Country Ham with Brie @ Green Apple, Egg Mayonnaise*

SCONES

*Served with Devon Clotted Cream and
Hornsby Farms Homemade Preserves*

PATISSERIE

*Strawberry Tart, Chocolate Rocher, Acacia Honey Cake,
Lemon Lingonberry Tart*

PETIT FOURS

*Green Tea Cream Puffs, Ricotta Marsala Raisin Cannoli's,
Hand Crafted Artisan Chocolate Bon Bons*

BEVERAGES

TEA

ENGLISH BREAKFAST

Earthy, Malty, Honey

ASSAM

Bracing, Sweet, Full

EGYPTIAN CHAMOMILE*

Apple, Honey, Floral

LU BAO

Snow Pea, Wheat, Crisp

EARL GREY

Citrus, Oak, Vanilla

HIBISCUS BERRY*

Blueberry, Raspberry, Strawberry

*Decafinated Option

WINE

SHERRY FLIGHT, 14.

Historic pairing beverage for High Tea for decades, this exotic fortified wine from Andalusia has been made for centuries. Perfect paired with 1856's classic rendition of this honored and wonderful Sunday repast.

EMILIO LUSTAU MANZANILLA 'PAPIRUSA' BONE DRY

EMILIO LUSTAU AMONTILLADO 'LOS ARCOS' MEDIUM DRY

EMILIO LUSTAU OLOROSO 'DON NUNO' SLIGHTLY SWEET

1/2 BOTTLES

CHAMPAGNE, MOET AND CHANDON, IMPERIAL, EPERNARY, FRANCE **36.**

CHAMPAGNE, LANSON, BRUT ROSE, REIMS, FRANCE **45.**

2020, SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA **25.**

2020, CHARDONNAY, CHABLIS, DOMAINE COURTAULT, CHABLIS, FRANCE **33.**

2019, PINOT NOIR, BOURGOGNE ROUGE, JEAN FOURNIER, MARSANNAY, FRANCE **36.**

2018, CABERNET SAUVIGNON, ELIZABETH SPENCER, NAPA VALLEY, CALIFORNIA **45.**