

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.

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

PAN FRIT

*Parmesan Garlic Butter, Sunday Sauce, Meatballs,
Prosciutto, Olives, Ricotta*
2019, Etna Rosso, Tornatore, Sicily, Italy

HALIBUT

Vodka Clam Sauce, Toasted Garlic
2022, Albariño, Burgans, Rias Baizas, Spain

AFRICAN SQUASH AGNOLOTTI

Sage, Brown Butter, Shaved White Truffles
2022, Vouvray, Champalou, Loire Valley, France

TURKEY

Marsala, Foraged Mushroom
2020, Tenuta di Arceno, Il Fauno, Supertuscan, Tuscany, Italy

LASAGNA

Pork, Beef, Beschmel, Classic Tomato Sauce
2017, BriO, by Cantenac-Brown, Margaux, Bordeaux, France

DESSERT

2018, Sauternes, Symphonie de Haut-Peraguy, Bordeaux, France

CANNOLI

*Toasted Marshmallow Fluff, Pumpkin Crèmeux,
Pumpkin Cake, Whipped Ricotta @ Mascarpone*

PETIT FOURS

THE TEAM

Chef in Residence, Ford Fry
Chef de Cuisine, Tom Baco-Wang
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.

TASTING MENU

SAVORY

PAN FRIT

*Parmesan Garlic Butter, Sunday Sauce, Meatballs,
Prosciutto, Olives, Ricotta*
2019, Etna Rosso, Tornatore, Sicily, Italy

HALIBUT

Vodka Clam Sauce, Toasted Garlic
2022, Albariño, Burgans, Rias Baizas, Spain

AFRICAN SQUASH AGNOLOTTI

Sage, Brown Butter, Shaved White Truffles
2022, Vouvray, Champalou, Loire Valley, France

TURKEY

Marsala, Foraged Mushroom
2020, Tenuta di Arceno, Il Fauno, Supertuscan, Tuscany, Italy

LASAGNA

Pork, Beef, Beschmel, Classic Tomato Sauce
2017, BriO, by Cantenac-Brown, Margaux, Bordeaux, France

DESSERT

2018, Sauternes, Symphonie de Haut-Peraguy, Bordeaux, France

CANNOLI

*Toasted Marshmallow Fluff, Pumpkin Crèmeux,
Pumpkin Cake, Whipped Ricotta @ Mascarpone*

PETIT FOURS

THE TEAM

Chef in Residence, Ford Fry
Chef de Cuisine, Tom Baco-Wang
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.