

*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.*

SAVORY

PAN FRIT

*Parmesan Garlic Butter, Sunday Sauce, Meatballs,
Prosciutto, Olives, Ricotta*

HALIBUT

Vodka Clam Sauce, Toasted Garlic

AFRICAN SQUASH AGNOLOTTI

Sage, Brown Butter, Shaved White Truffles

TURKEY

Marsala, Foraged Mushroom

LASAGNA

Pork, Beef, Beschmel, Classic Tomato Sauce

DESSERT

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.*

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