

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

Burrata, Ossetra Caviar

2013, AR Lenoble, Blanc de Noirs, 1er Cru, Bisseuil, Damery, France

CRUDO

*Yellowfin, Hamachi, Gulf Red Snapper, Lemon,
Caper, Chervil, Shallot, EVOO*

2020, Chardonnay, Gran Moraine, Yamhill-Carlton,
Willamette Valley, Oregon

NANTUCKET BAY SCALLOP

Jersualem Artichoke, Black Perigord Truffle

2021, Chardonnay, Lucia, By Pisoni, Santa Lucia Highlands,
Monterey, California

TAGLIOLINI

Sapelo Island Clams, Toasted Garlic, Parsley, Lemon

2021, Terres Gauda O Rosal, Rias Baixas, Spain

COAL ROASTED PUMPKIN SWORDFISH

Oxtail Marmalade

2020, Volnay, Jean Marc Boillot, Burgundy, France

HARBISON

*Jasper Hills Farms, Vermont, Brioche Toast,
Quince Paste, Hazelnut Brown Butter*

DESSERT

2018, Sauternes, Symphonie du Haut-Peraguey, Bordeaux, France

CHOCOLATE TART

Brown Butter, Graham Cracker, Toasted Marshmallow

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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