

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

#### MARCEL BREAD

Roasted Red Pepper Hummus, Pomegranate, Mint, EVOO

Champagne, Charles Mignon, Brut Rosé,  
'Premium Reserve,' Epernay, France

#### BEAUSOLEIL OYSTER

Ossetra Caviar, Champagne Granita

2021, Sancerre, Domaine Thomas, 'Les Pierrier,' Loire Valley, France

#### SCALLOP

Beet Puree, Fennel Salad, Dill

2021, Chardonnay, Fisher Vineyards, 'Mountain Estate Vineyard,'  
Sonoma Country, California

#### RAVIOLI

Short Rib, Beurre Rouge, Vanilla Parsnip Puree

2019, Barbaresco, Paitin, 'Serraboella,' Piedmont, Italy

#### PORK SCHNITZEL

Braised Red Cabbage, Creme Fraiche, Quince, Parsley

2021, Pinot Noir, Antiquum Farm, Willamette Valley, Oregon

#### EPOISSES

Triple Cream Cow's Milk, Brioche, Prickly Pear Pate de Fruit

### DESSERT

Taylor Fladgate, 10 Year Tawny Port, Oporto, Portugal

#### BLACK FOREST GATEAU

Chocolate Cake @ Cremeux, Cherries, Kirsch Crema

#### 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

#### MARCEL BREAD

Roasted Red Pepper Hummus, Pomegranate, Mint, EVOO

Champagne, Charles Mignon, Brut Rosé,  
'Premium Reserve,' Epernay, France

#### BEAUSOLEIL OYSTER

Ossetra Caviar, Champagne Granita

2021, Sancerre, Domaine Thomas, 'Les Pierrier,' Loire Valley, France

#### SCALLOP

Beet Puree, Fennel Salad, Dill

2021, Chardonnay, Fisher Vineyards, 'Mountain Estate Vineyard,'  
Sonoma Country, California

#### RAVIOLI

Short Rib, Beurre Rouge, Vanilla Parsnip Puree

2019, Barbaresco, Paitin, 'Serraboella,' Piedmont, Italy

#### PORK SCHNITZEL

Braised Red Cabbage, Creme Fraiche, Quince, Parsley

2021, Pinot Noir, Antiquum Farm, Willamette Valley, Oregon

#### EPOISSES

Triple Cream Cow's Milk, Brioche, Apricot Pate de Fruit

### DESSERT

Taylor Fladgate, 10 Year Tawny Port, Oporto, Portugal

#### BLACK FOREST GATEAU

Chocolate Cake @ Cremeux, Cherries, Kirsch Crema

#### PETIT FOURS

### THE TEAM

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