

1856

CULINARY

RESIDENCE

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*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

*Hungarian Paprika Madeline, Tarte Flambee*

### SANDWICHES

*Oxtail Marmalade with Aged Cheddar, Beet Cured Lox with Honey Mustard, Auburn Plains Egg with Asparagus @ Black Truffle, Carrot @ Chickpea*

### SCONES

*Pecan Medjool Date, Served with Devon Clotted Cream, Apple Butter, and Hornsby Farms Homemade Preserves*

### PATISSERIE

*Chocolate Choux with Chocolate Crèmeux, Basque Cheesecake, Rhubarb Strawberry Crumble, Hazelnut Praline Brownie*

### PETIT FOURS

*Millionaire Shortbread, Jacob's Cannoli, Green Apple Pate de Fruit*

## BEVERAGES

### TEA

#### 1856-CR FIVE SPICE

*Warm, Bright, Crisp*

#### MASALA CHAI

*Invigorating, Spicy, Sweet*

#### EGYPTIAN CHAMOMILE\*

*Apple, Honey, Floral*

#### BUTTERFLY PEA TEA\*

*Earthy, Sweet, Floral*

#### LU BAO

*Snow Pea, Wheat, Crisp*

#### 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.**