

DATE _____

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.

BAR MENU

1856-CULINARY RESIDENCE

CAVIAR SERVICE

30 Grams of Ossetra Caviar Served Chilled.

Accoutrements of Egg White, Egg Yolk, Chive, Shallot,
Creme Fraiche, Salt & Pepper, Cauliflower Crackers

150/Best for Two

Enhance with a Half Bottle of Lanson Brut Rosé Champagne

50

MARTINI & FRIES

Thrice-Cooked Fries, Creme Fraiche,
Ossetra Caviar, 1856 Dirty Martini

45

Choose any of the following to curate your own bar flight

MARCEL BREAD

Burrata, Beet Tartare

16

ENDIVE SALAD

Citrus, Candied Walnuts, Chives, Blue Cheese Dressing

11

SHRIMP REMOULADE

Horseradish, Iceberg, Lemon

13

GNOCCHI

Forged Mushrooms, Madeira, Cream, Bacon, Chives

16

TRIO OF SLIDERS

Steak with Horseradish

Crispy Flounder with Tartar

Chicken Schnitzel with Gruyere, Mustard, Lettuce

25

CHEESE OF THE MOMENT

12

DESSERT OF THE MOMENT

13

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.*