

1856

CULINARY
RESIDENCE

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.

SAVORIES & SWEETS

AMUSE-BOUCHE

AU Raised Beds Pickled Beetroot Cream Cheese @ Black Pepper Blini,
Chicken @ Mushroom Vol-Au-Vent, Carrot @ Chickpea Fritter

SANDWICHES

Pulled Pork with Barbecue Sauce, Mini BLT, Caprese

SCONES

Apple Crisp, Served with Devon Clotted Cream,
and Hornsby Farms Homemade Preserves

ASSORTED PATISSERIE

Citrus Tart Agrumes, Bolivia Dark Chocolate Sesame Pave,
Sous-Bois, Austrian Linzer Torte with Red Currant Jam

PETIT FOURS

Fromage Blanc Cheese Tarts, Jacob's Cannoli,
Cherry Pistachio Chocolates

BEVERAGES

TEA

1856 FIVE SPICE

Warm, Bright, Crisp

EARL GREY

Citrus, Oak, Vanilla

SICHUAN OOLONG

Umami, Toast, Nutty

JAPANESE GREEN

Umami, Sweet Pea, Fresh

1856 PHOENIX

Herbaceous, Sweet, Warm

HIBISCUS BERRY*

Blueberry, Raspberry, Strawberry

*Decaffeinated 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

BUELAN COMPANIA DE SACAS OLOROSO 'LAS CANCIONES NO. 2' SEMI-SWEET

1/2 BOTTLES

CHAMPAGNE, MOET AND CHANDON, IMPERIAL, EPERNARY, FRANCE **36.**

CHAMPAGNE, LANSON, BRUT ROSE, REIMS, FRANCE **50.**

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.**