

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.

TASTING MENU

SAVORY

MARCEL BREAD

Artichoke Dip

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

HAMACHI CRUDO

Meyer Lemon Puree, Basil Oil, AU Herbs

2021, Albariño, Terres Gauda, Rias Baixas, Spain

SPANISH OCTOPUS

Marble Potatoes, Lemon Aioli, Paprika

2020, Meursault, Olivier Leflaive, Burgundy, France

GNOCCHI

Spring Pea Medley, Madeira, Cream, Bacon, Chives

2018, Barbaresco, Paitin, 'Serraboella,' Piedmont, Italy

CHICKEN ROULADE

Asparagus, Veloute, Quail Eggs

**2018, Pinot Noir, Winderlea, 'Dundee Hills Estate,'
Willamette Valley, Oregon**

POINT REYES

Blue Cheese, Honey Crisp Apple, Banyuls Vinegar, Candied Walnut

DESSERT

**2021, Riesling, Weller-Lehnert, Piesporter Goldtropfchen,
Spatlese, Mosel, Germany**

KEY LIME

Matcha, Raspberry

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