

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.*

## SAVORIES & SWEETS

### AMUSE-BOUCHE

Thai Spring Rolls, Shrimp Toast, Pork Shu Mai

### SANDWICHES

Korean Bulgogi, Katsu Sando, Vietnamese Bahn Mi

### SCONES

Crystallized Lemon @ Ginger, Served with Devon Clotted Cream, and Hornsby Farms Homemade Preserves

### ASSORTED PATISSERIE

Lime Coconut Banana Eclair, Matcha Tea @ Ogura Bean Roularde, Strawberry Tropical Mousse, Dark Chocolate @ Sesame Seed Pave

### PETIT FOURS

Thai Pineapple Tarts, Indonesian Kueh Lapis, Lychee Ganache with Raspberry Rose Fruit Jelly

## BEVERAGES

### TEA

#### 1856 FIVE SPICE

Warm, Bright, Crisp

#### GLORY ROSE

Fresh, Floral, Balanced

#### HONEY AROMA BLACK

Cinnamon, Orange, Buckwheat Honey

#### LEMONGRASS GREEN

Lemon, Herbal, Peppy

#### 1856 PHOENIX

Herbaceous, Sweet, Warm

#### LOUSHAN BLACK

Cedar, Brown Sugar, Pomegranate

\*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 OOLOROSO '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.