

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.*

SAVORY

MARINATED CLAM

Cilantro, Jalapeño, Pickled Carrot

TUNA TOSTADA

Wood Roasted Poblano, Lemon Verbena

MARINATED ALABAMA MELON

Sungold Tomatoes, Shiso, Sweet Peppers

HOT SMOKED STEELHEAD TROUT

Charred Eggplant, Lady Peas, Grilled Peach

RICOTTA FILLED PASTA

Husk Roasted Corn, Crispy Okra, Wisconsin Sheep's Milk Feta

WHOLE ROASTED DUCK

Anise Hyssop, Marinated Summer Squash, Pickled Cherries

DESSERT

WATERMELON GRANITA

Brown Butter Crumble, Lemon Basil

PETIT FOURS

THE TEAM

*Summer Chef Series, Chef Kyle Knall
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.*