

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

#### MARINATED CLAM

*Cilantro, Jalapeño, Pickled Carrot*

**Champagne, Delamotte, Brut, Les Mesnil-Sur-Oger, France**

#### TUNA TOSTADA

*Wood Roasted Poblano, Lemon Verbena*

**2021, Riesling, Joh. Jos. Prum, Wehlener Sonnenuhr, Kabinett,  
Mosel, Germany**

#### MARINATED ALABAMA MELON

*Sungold Tomatoes, Shiso, Sweet Peppers*

**2022, Rosé, Domaine Fonsainte, 'Gris de Gris,' Corbieres, France**

#### HOT SMOKED STEELHEAD TROUT

*Charred Eggplant, Lady Peas, Grilled Peach*

**2019, Viognier, Stephane Ogier, Condrieu, France**

#### RICOTTA FILLED PASTA

*Husk Roasted Corn, Cripsy Okra, Wisconsin Sheep's Milk Feta*

**2021, Supertuscan, Il Fauno, Tuscany, Italy**

#### WHOLE ROASTED DUCK

*Anise Hyssop, Marinated Summer Squash, Pickled Cherries*

**2019, St. Emilion, Chateau Armens, Bordeaux, France**

### DESSERT

**2022, Moscato d'Asti, Vietti, Piedmont, Italy**

#### 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*