

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

BOLLO

*Panamanian Steamed Sweet Cornbread in Corn Husk,
Whipped Chili Butter, Cotija*

PALMITO CEVICHE

Heart of Palm, Scotch Bonnet, Lime, Aguacate Cubano

TORTELLONI

Smoked Duck Brodo, Chives

POTATO RISOTTO

*Royal Reds, Scallop, Corn Hollandaise, Basil,
Maddox Farms Heirloom Tomato*

TAMAL DE OLLA

*Sofrito, Pasture Raised Poulet Rouge,
Pickled Shallot, Queso Fresco*

OXTAIL CREPINETTE

*Caramelized Alabama Sweet Onion Puree,
Celery Root, Oxtail Truffle Jus*

DESSERT

SAFFRON MUSCAT CRUMBLE

*Blue Mission Fig, Green Apple Compote,
Marsala Sabayon*

PETIT FOURS

THE TEAM

*Summer Chef Series, Chef Leo Maurelli III
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.*