

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

BOLLO

*Panamanian Steamed Sweet Cornbread in Corn Husk,
Whipped Chili Butter, Cotija
Champagne, Charles Mignon, Brut Rosé,
'Premium Reserve,' Epernay, France*

PALMITO CEVICHE

*Heart of Palm, Scotch Bonnet, Lime, Aguacate Cubano
2022, Pinot Gris, Eyrie Vineyards, Dundee Hills, Oregon*

TORTELLONI

*Smoked Duck Brodo, Chives
2019, Supertuscan, Baracchi, 'Ardito,' Tuscany, Italy*

POTATO RISOTTO

*Royal Reds, Scallop, Corn Hollandaise, Basil,
Maddox Farms Heirloom Tomato
2020, Meursault, Olivier Leflaive, Cotes d'Or, France*

TAMAL DE OLLA

*Sofrito, Pasture Raised Poulet Rouge,
Pickled Shallot, Queso Fresco
2021, Cote de Brouilly, Nicole Chanrion, Beaujolais, France*

OXTAIL CREPINETTE

*Caramelized Alabama Sweet Onion Puree,
Celery Root, Oxtail Truffle Jus
2018, Garnacha, Alto Moncayo, 'Veraton,' Campo de Borja, Spain*

DESSERT

2021, Passito de Pantelleria, DonnaFugata, Ben Rye, Sardinia, Italy

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*