

CULINARY

1856

RESIDENCE

DATE

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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

MARCEL FRY BREAD

Speck, Whipped Ricotta, EVOO, Olives

LE CHAUDE MARCEL

Fruit de Mer

CAESAR SALAD

a la Minute

PICK YOUR STEAK OR ENTREE

Marcel Reserve NY Strip 8oz

Petite Filet Mignon 8oz

Spinalis "The Good Part of the Ribeye" 6oz

Cote de Bouef, Dry Aged Bone in Ribeye 22oz \$65 Supplement

Porterhouse 34oz \$98 Supplement per two people

Simple Fish du Jour

Chicken "lemone"

Cacio e Pepe, "Expensive Mushrooms"

For the Table

Pommes Dauphinoise

Roasted Asparagus

DESSERT

PICK YOUR DESSERT

Bananas Foster Flambe

Marcel Chocolate Layer Cake

PETIT FOURS

THE TEAM

Summer Chef Series, Marcel Takeover

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.*