

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

#### MARCEL FRY BREAD

Speck, Whipped Ricotta, EVOO, Olives

Champagne, Charles Mignon, Brut Rosé,  
'Premium Reserve,' Epernay, France

#### LE CHAUDE MARCEL

Fruit de Mer

2022, Albariño, Terres Gauda, Rias Baixas, Spain

#### CAESAR SALAD

a la Minute

2022, Sancerre, Jean Marie-Reverdy, Loire Valley, France

#### 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 "lemon"

Cacio e Pepe, "Expensive Mushrooms"

2022, Pinot Noir, Cristom, 'Mt. Jefferson Cuvee,'

Eola-Amity Hills, Oregon

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

#### For the Table

Pommes Dauphinoise

Roasted Asparagus

### DESSERT

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

#### 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.