

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.

1856-CULINARY RESIDENCE

CAVIAR SERVICE

30 Grams of Ossetra Caviar Served Chilled.
Accoutrements of Egg White, Egg Yolk, Chive, Shallot,
Creme Fraiche, Salt & Pepper, Cauliflower Crackers

150/Best for Two

Enhance with a Half Bottle of Lanson Brut Rosé Champagne

50

BABAGANOUSH

Za'atar, Soda Crackers

13

BEETROOT SALAD

Buratta

15

HAMACHI CEVICHE

Yuzu Dressing

18

CAESAR SALAD

Parmesan Reggiano

12

BUTTERNUT CAMELLI

Fried Sage

24

BEEF MEATBALLS

Barbecue Sauce

25

BELL EVANS FARM ROASTED CHICKEN

Baby Carrots, Peas

27

CHEESE PLATE

Spicy Pecans

16

DESSERT OF THE MOMENT

13

THE TEAM

Chef in Residence, Joël Antunes

Director of Culinary Innovation, Antony Osborne

Master Sommelier, Thomas Price

General Manager, Jacob Hoop

Assistant General Manager, Casey Gamblin