

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.

## BEGINNINGS



### BABAGANOUSH

*Za'atar, Soda Crackers — 13*

### TOMATO GAZPACHO

*Cucumber, Oven Dried Tomatoes — 13*

### BEETROOT SALAD

*Buratta — 15*

### COCONUT SOUP

*Shrimp, Cilantro — 15*

### HAMACHI CEVICHE

*Yuzu Dressing — 18*

## DESSERT



### CHOCOLATE TART

*Vanilla Chantilly — 13*

### STRAWBERRY SUNDAE

*Lemon Streusel — 13*

### BLUEBERRY PIE

*Honey Thyme Ice Cream — 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*

## MAINS



### CAESAR SALAD

*Parmesan Reggiano*

18

*Add Chicken or Shrimp - 14*

### BUTTERNUT CARAMELLI

*Fried Sage*

24

### SCALLOPS

*Gnudi, Gascogne Sauce*

28

### BAKED SEA BASS

*Shabu Shabu Broth*

29

### BEEF MEATBALLS

*Barbecue Sauce*

25

### BELL EVANS FARM ROASTED CHICKEN

*Baby Carrots, Peas*

27

### SOUS VIDE PORK CHEEK

*Chorizo Empanada, Baby Sweet Peppers*

28

## THANK YOU FOR

### CHOOSING TO EXPERIENCE AUBURN'S

### PREMIER TEACHING RESTAURANT & CULINARY ADVENTURE.

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish,  
 or Eggs May Increase Your Risk of Foodborne Illness.*