

DATE _____

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

GREEN ASPARAGUS SOUP

EVOO

BIG EYE TUNA TARTARE

Condiments

CRAB DUMPLING

Coconut Broth

BROILED BLACK COD

Baby Bok Choy

ROASTED MAPLE LEAF DUCK

Figs

CHEESE PLATE

Spicy Pecans

DESSERT

EXOTIC FRUIT PAVLOVA

Passion Fruit Curd

PETIT FOURS

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

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