

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

#### GREEN ASPARAGUS SOUP

*EVOO*

**Champagne, Charles Mignon, Brut Reserve,  
Epernay, France**

#### BIG EYE TUNA TARTARE

*Condiments*

**2022, Pinot Blanc, Friedrich Becker, Pfalz, Germany**

#### CRAB DUMPLING

*Coconut Broth*

**2022, Bourgogne Blanc, Francois Carillon, Cote d'Or, France**

#### BROILED BLACK COD

*Baby Bok Choy*

**2019, Etna Rosso, F. Tornatore, Sicily, Italy**

#### ROASTED MAPLE LEAF DUCK

*Figs*

**2021, St. Joseph, Domaine Pierre Dumazet,  
'La Muzolaise,' Ampuis, France**

#### CHEESE PLATE

*Spicy Pecans*

### DESSERT

**2022, Moscato d'Asti, Vietti, Piedmont, Italy**

#### 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*