

1856

CULINARY

RESIDENCE

1856- Culinary Residence is a teaching restaurant. We are proud to educate future restauranteurs and chefs in the Horst Schulze School of Hospitality Management. Your patronage makes this possible and we are grateful for it.

SAVORIES & SWEETS

AMUSE-BOUCHE

Mama Maurelli's Meatballs, Quiche, Carrot Vol-au-Vent

SANDWICHES

Thai Red Curry Chicken, Roast Beef, Cucumber @ Feta

SCONES

Sun Dried Apricot, Served with Devon Clotted Cream,
and Hornsby Farms Homemade Preserves, Raspberry Curd

ASSORTED PATISSERIE

Opera a Ma Facón, NY Marble Cheesecake,
Raspberry English Custard Trifle, Mandarin Orange Sponge

PETIT FOURS

Mango Coconut Financier, Jacob's Cannoli,
Strawberry Rose Pate Fruits

BEVERAGES

TEA

1856 FIVE SPICE

Warm, Bright, Crisp

OOLONG

Nutty, Toast, Umami

ROYAL PU'ERH

Fresh, Woodsy, Mellow

LUSHAN BLACK

Sweet, Red Apple, Rich

PEPPERMINT*

Brisk, Minty, Fresh

LUBAO

Wheat, Kombu, Honey

*Decaffeinated Option

WINE

SHERRY FLIGHT, 14.

Historic pairing beverage for High Tea for decades, this exotic fortified wine from Andalusia has been made for centuries. Perfect paired with 1856's classic rendition of this honored and wonderful Sunday repast.

EMILIO LUSTAU MANZANILLA 'PAPIRUSA' BONE DRY

EMILIO LUSTAU AMONTILLADO 'LOS ARCOS' MEDIUM DRY

BUELAN COMPANIA DE SACAS OLOROSO 'LAS CANCIONES NO. 2' SEMI-SWEET

1/2 BOTTLES

CHAMPAGNE, MOET AND CHANDON, IMPERIAL, EPERNARY, FRANCE 36.

CHAMPAGNE, LANSON, BRUT ROSE, REIMS, FRANCE 50.

2020, SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA 25.

2020, CHARDONNAY, CHABLIS, DOMAINE COURTAULT, CHABLIS, FRANCE 33.

2019, PINOT NOIR, BOURGOGNE ROUGE, JEAN FOURNIER, MARSANNAY, FRANCE 36.

2018, CABERNET SAUVIGNON, ELIZABETH SPENCER, NAPA VALLEY, CALIFORNIA 45.