

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

#### BUTTERNUT SOUP

*Mozzarella, Basil, Truffle*

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

#### SHRIMP CEVICHE

*Amazu-Ponzu Dressing*

**2023, Sancerre, Jean Marie Reverdy, Loire Valley, France**

#### CRAB DUMPLING

*Coconut Broth*

**2022, Chardonnay, Lucia, by Pisoni,  
Santa Lucia Highlands, Monterey, California**

#### SCALLOP RISOTTO

*Zucchini, Parmesan*

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

#### VEAL OSSO BUCCO

*Gnocchi Romaine, Kumquat, Gremolata, Baguette*

**2019, Amarone della Valpolicella, Bertani, Veneto, Italy**

#### CHEESE PLATE

*Spicy Pecans*

### DESSERT

**Port, Warre's, Otima, 10 Year Tawny, Oporto, Portugal**

#### SABLE NOISETTE

*Chocolate Chantilly, Nutelle Maison*

#### PETIT FOURS

### THE TEAM

*Chef in Residence, Joël Antunes*

*Culinary Executive, Fabien Biraud*

*Director of Culinary Innovation, Antony Osborne*

*Master Sommelier, Thomas Price*

*General Manager, Jacob Hoop*

*Assistant General Manager, Casey Gamblin*