

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.

TASTING MENU

SAVORY

AMUSE BOUCHE

Gravelax Salmon, Pickle Daikon, Espresso Dressing

Champagne, Delamotte, Brut,

Les Mesnil-sur-Oger, France

PEKITO CRAB SALAD

Green Apple, Yuzu, Chervil

2022, Sauvignon Blanc, Freemark Abbey, Napa Valley, California

BUTTERNUT VELOUTE

Matsutake Tortelleni, Aged Parmesan, Truffle

2022, Bourgogne Blanc, Etienne Sauzet, Burgundy, France

BLACK BASS

Fall Veggie Risotto, Verjus

2022, Etna Rosso, F. Tornatore, Sicily, Italy

WAGYU BEEF

Roast Kabocha, Brussels Sprout, Cabernet Reduction

2021, Cabernet Franc, Rudd, 'Crossroads,'

Oakville, Napa Valley, California

DESSERT

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

CHOCOLATE PARISIEN CAKE

Malt Ice Cream

PETIT FOURS

THE TEAM

Chef in Residence, Joël Antunes

Chef de Cuisine, Fabian Biraud

Director of Culinary Innovation, Antony Osborne

Master Sommelier, Thomas Price

General Manager, Jacob Hoop

Assistant General Manager, Casey Gamblin