

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.

BAR MENU

1856-CULINARY RESIDENCE

CAVIAR SERVICE

30 Grams of Ossetra Caviar Served Chilled.

Accoutrements of Egg White, Egg Yolk, Chive, Shallot,

Creme Fraiche, Salt & Pepper, Cauliflower Crackers

150/Best for Two

Enhance with a Half Bottle of Lanson Brut Rosé Champagne

50

Choose any of the following to curate your own bar flight

BABAGANOUSH

Za'atar, Soda Crackers

13

SMOKED SALMON & CUCUMBER RAITA

Cucumber, Red Onion, Dill, Greek Yogurt

17

CAESAR SALAD

Croutons, Bacon, Cucumber, Tomato Confit

19

Add Chicken/Shrimp

28

BRAISED SHORT RIB

Truffle Gnocchi, Turnips, Bordelaise Sauce

32

POULET ROUGE

Gnocchi Romaine, Carrot, Tomato Confit, Jus

26

DESSERT OF THE MOMENT

14

THE TEAM

Chef in Residence, Joël Antunes

Director of Culinary Innovation, Antony Osborne

Master Sommelier, Thomas Price

General Manager, Jacob Hoop

Assistant General Manager, Sarah Meehan

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