

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

*Cauliflower Panacotta, Siberian Caviar*

**Champagne, Delamotte, Brut,**

**Les Mesnil-sur-Oger, France**

#### SMOKED SALMON

*Apple Dressing, Raita*

**2022, Albariño, Terres Gauda, Rias Baixas, Spain**

#### SUNCHOKE VELOUTE

*Foie Gras, Fresh Truffles*

**2022, Bourgogne Blanc, Etienne Sauzet, Burgundy, France**

#### SCALLOPS

*Butternut Squash Risotto, Citrus Sauce*

**2022, Gamay, Bourgogne, Thibault Ligier-Belair, Burgundy, France**

#### ROAST PHEASANT

*Confit Squash, Quince, Red Wine Jus*

**2020, Pinot Noir, Domaine Joblot, Givry 1er Cru,**

**Servoisienne, Cote Chalonnaise, France**

#### SWEET GRASS DAIRY

*Apple Chutney*

### DESSERT

**Port, Taylor Fladgate, 20 Year Tawny, Oporto, Portugal**

#### PEANUT BUTTER FONDANT

*Milk Chocolate, Gingerbread Ice Cream*

#### 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, Sarah Meehan*