

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

Salmon Crudo, Cold Vichyssoise with Caviar
Champagne, Delamotte, Brut,
Les Mesnil-sur-Oger, France

KING CRAB

Cucumber, Cauliflower Tapenade, Espresso Dressing
2022, Meursault, Bouchard, 'Les Clos,' Burgundy, France

LOBSTER TORTELLINI

Fennel Saffron Sauce, Micro Basil
2022, Bourgogne Blanc, Etienne Sauzet, Burgundy, France

TURBOT

Mushroom, Salsify, Red Wine Reduction
2022, Savigny-les-Beaune, Justin Girardin, 1er Cru,
'Les Peuillutes,' Burgundy, France

VENISON

Quince, Confit Potatoes, Sauce Poivrade
2020, Chateauneuf du Pape, Domaine de la Janasse,
Rhone Valley, France

BIJOU GOAT CHEESE

Cucumber Tzatziki

DESSERT

2023, Moscato d'Asti, Vietti, Piedmont, Italy

LEMON CAKE

Crunchy White Chocolate

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