

1856- Culinary Residence is a teaching restaurant.

We are proud to educate future restauranteurs and chefs in the Horst Schulze School of Hospitality Management.

Your patronage makes this possible and we are grateful for it.

BEGINNINGS

BABAGANOUSH

Za'atar, Soda Crackers

13

COCONUT SOUP

Blue Shrimp, Napa Cabbage, Edamame,

Hon Shimeji

16

SMOKED SALMON &

CUCUMBER RAITA

Cucumber, Red Onion, Dill, Greek Yogurt, Lime

17

MAINS

CAESAR SALAD

Croutons, Bacon, Cucumber, Tomato Confit

19

Add Chicken or Shrimp - 9

SEA BASS

Farinette @ Leeks, Basil, Beurre Blanc

24

POULET ROUGE

Gnocchi Romaine, Carrot, Tomato Confit, Jus

26

BRAISED SHORT RIB

Truffle Gnocchi, Butternut Squash, Bordelaise Sauce

32

K A I Z E N

29

Kaizen is an ideology of continuous improvement through small incremental changes.

A specially curated 4-course offering by Chef Joël that is designed for timeliness and elegance.

Based on kaizen ideology, these menu items change on a daily basis.

SOUP



APPETIZER



ENTREE



DESSERT



DESSERT

TIRAMISU COFFEE

Mascarpone

16

BLUEBERRY TART

Honey Thyme Ice Cream

15

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

THANK YOU FOR

CHOOSING TO EXPERIENCE AUBURN'S

PREMIER TEACHING RESTAURANT & CULINARY ADVENTURE.

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