

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

CACHAPA CORN CAKES

Caviar, Crème Fraîche

Champagne, Taittinger, Brut, La Francaise, Reims, France

BRAZILIAN SHRIMP

& CRAB CHOWDER

Saffron, Star Anise, Citrus, Coconut

2022, Chardonnay, Lucia, By Pisoni, Soberanes Vineyard,

Santa Lucia Highlands, California

DOWN ISLAND FRENCH TOAST

Curaçao Scented Foie Gras, Griddled Brioche, Passionfruit Caramel

2022, Pessac-Leognan, Chateau Olivier, Bordeaux, France

BASS UNDER GLASS

Potato-Boniatto Torta, Wild Mushrooms, Pinot Noir Essence

2017, Morey-St.-Denis, Louis Latour, Burgundy, France

PORK HAVANA

Very Black Beans, Cachaça Chutney, Smoky Plantain Crema

2020, Amarone Della Valpolicella, Bertani,

'Valpantena,' Veneto, Italy

DESSERT

TURRÓN CHOCOLATE BROWNIE

Chocolate Ganache, Ice Cream

2022, Banyuls, Domaine La Tour Vielle, 'Rimage,'

Rousillon, France

BESITOS

THE TEAM

Guest Chef, Norman Van Aken

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

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