

1856

CULINARY

RESIDENCE

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.

SAVORIES & SWEETS

AMUSE-BOUCHE

Supreeya's Thai Spring Rolls @ Shrimp Toast Served with Sweet @ Sour Sauce

SANDWICHES

Korean Bulgogi, Duck à l'Orange, Vietnamese Chicken Bahn Mi, Crispy Treacle Celeriac Sando

SCONES

Crystallized Lemon @ Ginger, Served with Devon Clotted Cream, and Hornsby Farms Homemade Preserves

ASSORTED PATISSERIE

Lime, Coconut @ Banana Eclair, Pandan Crème Brûlée, Strawberry Tropical Mousse, Dark Chocolate @ Sesame Pave

PETIT FOURS

Macau Styled Egg Tarts, Black Sesame Brownie Cookies, Kueh Lapis

BEVERAGES

TEA

LAPSANTO PECONG

Cherry, Peaty, Tangy

SENCHA GREEN

Fresh, Green, Herbal

ROYAL PU'ERH

Red Cedar, Woodsy, Mild

WUYANG SHOUMEI

Earthy, Honeyed, Woody

MANGO OOLONG

Toast, Umami, Citrus

HIBISCUS*

Blueberry, Raspberry, Strawberry

*Decaffeinated Option

WINE

SHERRY FLIGHT, 14.

Historic pairing beverage for High Tea for decades, this exotic fortified wine from Andalusia has been made for centuries. Perfect paired with 1856's classic rendition of this honored and wonderful Sunday repast.

EMILIO LUSTAU MANZANILLA 'PAPIRUSA' BONE DRY

EMILIO LUSTAU AMONTILLADO 'LOS ARCOS' MEDIUM DRY

BUELAN COMPANIA DE SACAS OLOROSO 'LAS CANCIONES NO. 2' SEMI-SWEET

1/2 BOTTLES

CHAMPAGNE, MOET AND CHANDON, IMPERIAL, EPERNARY, FRANCE **36.**

CHAMPAGNE, LANSON, BRUT ROSE, REIMS, FRANCE **50.**

2020, SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA **25.**

2020, CHARDONNAY, CHABLIS, DOMAINE COURTAULT, CHABLIS, FRANCE **33.**

2019, PINOT NOIR, BOURGOGNE ROUGE, JEAN FOURNIER, MARSANNAY, FRANCE **36.**

2018, CABERNET SAUVIGNON, ELIZABETH SPENCER, NAPA VALLEY, CALIFORNIA **45.**