

CULINARY

1856

RESIDENCE

DATE

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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

#### HAWAIIAN ONO

*Pickled Stripe Baby Beets @ Hon Shimeji, Yuzu Vinaigrette*  
**2024, Sancerre Rosé, Lucien Reymond, Loire Valley, France**

#### DIVER SCALLOP

*English Pea Risotto, Summer Truffle, Rosemary Powder*  
**2021, Etna Rosso, Tornatore, Sicily, Italy**

#### SHORT RIB

*Gnocchi, Squash, Salsa Verde*  
**2019, Barolo, Giacomo Fenocchio, Piedmont, Italy**

### DESSERT

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

#### DULCE LECHE PARFAIT

*Chocolate Biscuit, Peach Gelee*

### 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*

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