

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

HEIRLOOM TOMATO GAZPACHO

Cucumber, Thai Basil, Olive Oil

Champagne, Charles Mignon, Brut Rosé Reserve,
Epernay, France

HAWAIIAN ONO

Pickled Stripe Baby Beets @ Hon Shimeji, Yuzu Vinaigrette

2024, Sancerre Rosé, Lucien Reymond, Loire Valley, France

CRAB FONDANT

Parisienne Zucchini, Lobster Sauce

2023, Soave, Pieropan, Veneto, Italy

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

BIJOU

Cucumber Raita

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.