CULINARY 1856 RESIDENCE

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

FIELD PEAS

Black Eyed Pea Hummus, Green Tomato Chow Chow, Crackers

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

TOMATOES

Heirloom Tomato Salad, Patty Pan Squash, Labne Tomato Vinaigrette, Herbs

2024, Getariako Txakolina, Mokoroa, Basque Country, Spain

GREENS

Summer Greens, Pickled Shallots, Peanut Butter Sauce, Spiced Peanut Crumble

2023, Vouvray Sec, Champalou, Loire Valley, France

SUMMER SQUASH

Delicate Fried Squash Blossom, Buttery Grains of Paradise, Summer Squash 'Cream'

2020, Chardonnay, Cristom, Willamette Valley, Oregon

OKRA

Savory Okra Sauce, Smoked Fish, Palm Oil, Garden Eggs, Toasted Milk Bread

2022, Syrah, Patrick Jasmin, La Chevaliere, Northern Rhone, France

RICE

Crab Perloo, Gumbo Spices, Charleston Gold Rice, Grilled Prawns, Pickled Okra

2022, Savigny-les-Beaune, Justin Girardin, Burgundy, France

DESSERT

2020, Riesling, Spatlese, Weller-Lehnert, Piesporter Goldtropfchen, Mosel, Germany

CORN

Sweet Corn Spoonbread, Buttermilk Corn Cream, Blackberry-Thyme Syrup, Corn Dust

PETIT FOURS

THE TEAM

Summer Chef Series, Aneesha Hargrave
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.