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

PARMESAN-THYME CRACKER
Sungold & Cherokee Purple Tomato, Oregano, Maldon, Olive Oil, White Balsamic
Champagne, Guiborat, Blanc des Blancs, 'Prisme 19,' Grand Cru, Chouilly, France

CHARRED SCALLOP
Granny Smith Apple, Shishito & Jalapeño, Shiso, Cucumber Salad
2020, Riesling, Domaine Weinbach, Alsace, France

ZUCCHINI & THAI BASIL SOUP
Basil Oil, Creme Fraiche, Patty Pan Squash, Lemon-Thyme Vinaigrette
2023, Vouvray Sec, Champalou, Loire Valley, France

SEAFOOD CAKE
Pickled Fresno Pepper Remoulade
2023, Sauvignon Blanc, Rochioli, Russian River Valley, California

CAPPELLETTI
Sweet Corn & Chevre, Pancetta, Pecorino
2022, Pinot Noir, Purple Hands, Haakon Lenai Vineyard, Willamette Valley, Oregon

LAMB LOLLIPOPS
Rosemary-Monarda Leaf Panko Crust, Medley of Lima Beans, Monarda Blossoms
2019, Barolo, Giacomo Fenocchio, 'Bussia,' Piedmont, Italy

DESSERT
2023, Moscato d'Asti, Vietti, Piedmont, Italy

STRAWBERRY-HONEY GALETTE
Citrus-Zested Crust, Sweet Basil Gelato

PETIT FOURS

THE TEAM

Summer Chef Series, Lauren Windham
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.