

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

ROASTED CAULIFLOWER SOUP

Crispy Brussels Sprouts, Challah Toast Point

2016, Champagne, Marie Courtin, 'Efflorescence,'
 Extra Brut, Poliset, France

HEIRLOOM WATERMELON SALAD

*English Cucumber, Pickled Red Onion, Sweet 100 Tomatoes,
 Feta, Strawberry Balsamic Reduction*

2024, Rosé, Domaine Fontsaite, Gris de Gris, Corbieres, France

SUMMER BEET SALAD

*Arugula, Endive, Lemon Ricotta, Watermelon Radish, Shaved Carrot,
 Pickled Red Onion, Toasted Pepitos, Lemon-Thyme Vinaigrette*

2023, Arneis, Marrone, 'Tre Fie,' Piedmont, Italy

PAN SEARED GROUPEL

Conecuh Sausage Maque Choux

2022, Montagny, Vignerons des Buxy, Cotes Chalonnaise, France

SPINACH & TASSO HAM RAVIOLI

Crawfish Étouffée

2022, Santenay, Justin Girardin, 'Beauregard,'
 1er Cru, Burgundy, France

BRAISED SHORT RIBS

Texas Toast, Vidalia Onion Gravy, Beet Microgreens

2020, Petite Sirah, Ridge, 'Lytton Estate,' Dry Creek Valley, California

DESSERT

2022, Passito de Pantelleria, Donnafugata, 'Ben Rye,'
 Sardegna, Italy

PEACH & CREME BRÛLÉE

*Vanilla Bean Custard, Chilton County Sink Peach,
 Blueberry @ Bay Leaf Compote*

PETIT FOURS

THE TEAM

Summer Chef Series, Maureen Groark

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.*