

1856

CULINARY
RESIDENCE

1856- Culinary Residence is a teaching restaurant. We are proud to educate future restauranteurs and chefs in the Horst Schulze School of Hospitality Management. Your patronage makes this possible and we are grateful for it.

SAVORIES & SWEETS

AMUSE-BOUCHE

Aged Cheddar @ Onion Flatbread, Fig @ Prosciutto Tartine, Gazpacho

SANDWICHES

*Shrimp Remoulade, Smoked Salmon, Roasted Red Pepper Hummus,
Black Forest Ham @ Manchego*

SCONES

*Sun-Dried Apricot, Served with Devon Clotted Cream,
and Hornsby Farms Homemade Preserves, Lemon Curd*

ASSORTED PATISSERIE

*Banoffee Pie with Banana, Black Forest Cake,
Pistachio Religieuse with Praline Crunch, Marble Cheesecake*

PETIT FOURS

*Hazelnut Mocha Chiffon Cake, Jacob's Cannoli,
Blood Orange Pate Fruit*

BEVERAGES

TEA

EARL GREY

Citrus, Oak, Vanilla

LEMONGRASS

Lemon, Herbal, Clean

BUTTERFLY PEA*

Earthy, Sweet, Floral

WILD SHOUMEI

Delicate, Floral, Fresh

HONEY AROMA BLACK

Nutty, Floral, Complex

HIBISCUS*

Blueberry, Raspberry, Strawberry

*Decaffeinated Option

WINE

SHERRY FLIGHT, 14.

Historic pairing beverage for High Tea for decades, this exotic fortified wine from Andalusia has been made for centuries. Perfect paired with 1856's classic rendition of this honored and wonderful Sunday repast.

EMILIO LUSTAU MANZANILLA 'PAPIRUSA' BONE DRY

EMILIO LUSTAU AMONTILLADO 'LOS ARCOS' MEDIUM DRY

BUELAN COMPANIA DE SACAS OOLOROSO 'LAS CANCIONES NO. 2' SEMI-SWEET

1/2 BOTTLES

CHAMPAGNE, POL ROGER, EPERNARY, FRANCE **95.**

CHAMPAGNE, LANSON, BRUT ROSE, REIMS, FRANCE **89.**

2020, SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA **25.**

2020, CHARDONNAY, CHABLIS, DOMAINE COURTAULT, CHABLIS, FRANCE **33.**

2019, PINOT NOIR, BOURGOGNE ROUGE, JEAN FOURNIER, MARSANNAY, FRANCE **63.**

2018, CABERNET SAUVIGNON, ELIZABETH SPENCER, NAPA VALLEY, CALIFORNIA **68.**