

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.

BAR MENU

1856-CULINARY RESIDENCE

CAVIAR SERVICE

30 Grams of Baerii Caviar Served Chilled.

Accoutrements of Egg White, Egg Yolk, Chive, Shallot,
Creme Fraiche, Salt & Pepper, Cauliflower Crackers

150/Best for Two

Enhance with a Half Bottle of Pol Roger Brut Champagne

50

Choose any of the following to curate your own bar flight

HUMMUS

Ricotta, Babaganoush, Rosemary & Pecan Crackers

16

SMOKED SALMON

Cucumber, Dill, Greek Yogurt

17

CAESAR SALAD

Croutons, Bacon, Cucumber, Tomato Confit

16

Add Chicken/Shrimp

24

BRAISED SHORT RIB

Seasonal Vegetables, Satay Sauce

32

ROASTED CHICKEN BREAST

Shiitake Fricasse, Tomato, Zucchini, Jus

26

DESSERT OF THE MOMENT

10

THE TEAM

Chef in Residence, Joël Antunes

Culinary Executive, Fabien Biraud

Director of Culinary Innovation, Antony Osborne

General Manager, Sarah Meehan