
THANKSGIVING

2025



TASTING MENU

CANDIED SALMON

Cucumber Raita

Champagne, Billecart-Salmon, Brut Rose, Mareuil-sur-Ay, France

GNOCCHI

Butternut Squash, Corn Veloute, Truffle

2021, Chardonnay, Nicholas Jay, Willamette Valley, Oregon

SEA BASS

Squash Risotto, Lobster Sauce

2019, Godello, Avancia, Valdeorras, Spain

SHORT RIB

Gnocchi Romaine, Bordelaise

2020, Cabernet Sauvignon, Faust, Napa Valley, California

THOMASVILLE TOMME

Pear and Pecan Chutney

JASMINE PAT DE CREME

Lime Meringue

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

BLACK FOREST CAKE

Chocolate Mousse, Sour Cherry Compote

Madeira, Verdelho, Rare Wine Co. 'Savannah,' Madeira, Portugal

PETIT FOURS

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.

THE TEAM

Chef in Residence, Joel Antunes

Culinary Executive, Fabien Biraud

Director of Culinary Innovation, Antony Osborne

General Manager, Sarah Meehan