

*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.*

CHRISTMAS EVE TASTING MENU

GRAVLAX SALMON

House Made Vodka @ Dill

Champagne, Bollinger, Special Cuvee, Ay, France

GNOCCHI

Butternut Squash, Tahini Veloute, Winter Truffle

2023, Sancerre, Jean Marie Reverdy, Loire Valley, France

PEEKYTOE CRAB ROLL

Thai Coconut Broth

2019, Riesling, Robert Weil, Spatlese,

Rheingau, Germany

SEA BASS

Winter Vegetable Risotto, Gascogne Sauce

Choice of:

2022, White Blend, Jermann, Vintage Tunina,

Friuli-Venezia Giulia, Italy

or

2022, Dolcetto, Figli Luigi Oddero, Vino Rosso '

Convento,' Piedmont, Italy

WAGYU SHORT RIB

Polenta, Kabocha Squash, Bordelaise

2022, Shiraz, Mollydooker, 'The Boxer,'

McLaren Vale, South Australia

GREEN HILL

Cranberry Chutney

PANNA COTTA

White Chocolate, Pistachio

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

PETIT FOURS

THE TEAM

Chef in Residence, Joël Antunes

Culinary Executive, Fabien Biraud

Director of Culinary Innovation, Antony Osborne

General Manager, Sarah Meehan

**MICHELIN
2025**