

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.

NEW YEAR'S EVE TASTING MENU

MAINE LOBSTER SALAD

Yuzu Kosho Aioli

Champagne, Bollinger, Special Cuvee, Ay, France

SCRAMBELED FARM EGGS

Ossetra Caviar

2022, Chablis, William Fevre, Burgundy, France

SUNCHOKE VELOUTE

Bagnoli Truffle

**2024, Gruner Veltliner, Weingut Brundlmayer,
Kamptal, Austria**

BROILED WILD SABLE

Japanese Style

Choice of:

**2023, Chardonnay, Nicolas Jay,
Willamette Valley, Oregon**

or

**2023, Pinot Noir, Knudsen Vineyards,
Willamette Valley, Oregon**

WAGYU SHORT RIB

Winter Vegetables, Cabernet Reduction

2020, Supertuscan, Collazzi, Tuscany, Italy

GREEN HILL CAMEMBERT

Cranberry Chutney

OPERA CAKE

Chocolate Ganache, Coffee Buttercream

2015, Vin Santo, San Felice, 'Belcaro,' Tuscany, 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