

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

Cream of Swiss Brown @ Button Mushroom Soup, Smoked Applewood and Caramelized Onion Tart, Carrot @ Chickpea Fritter

SANDWICHES

AU Plains Egg @ Black Truffle Mayonnaise, Cucumber Cream Cheese @ Cilantro, Roasted Chicken @ Mango Chutney, Beef Sauerkraut Reuben

SCONES

Medjool Date @ Walnut, Served with Devon Clotted Cream, and Hornsby Farms Homemade Preserves, Mandarin Curd

ASSORTED PATISSERIE

Tiramisu Cream Puff, Green Apple Clafoutis, Pineapple Orange Carrot Cake, Chocolate Equatorial Crunch Bar

PETIT FOURS

Dark Chocolate @ Sundried Apricot Financier, Jacob's Cannoli, Blood Orange Pate Fruit

BEVERAGES

TEA

5 SPICE

Warm, Bright, Crisp

FENGGANG

Floral, Honeyed, Uplifting

SMOKED BOHEA

Woodsy, Petaled, Herbaceous

RWANDA

Robust, Malty, Vibrant

GLORY ROSE*

Delicate, Floral, Sweet

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 OLOROSO 'LAS CANCIONES NO. 2' SEMI-SWEET

1/2 BOTTLES

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

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

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

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