

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 Schrenckii 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 Lanson Brut Rose Champagne
50

Choose any of the following to curate your own bar flight

MEDITERRANEAN TRIO

Ricotta, Babaganoush, Black Eyed Pea Hummus
16

SMOKED SALMON

Cucumber, Dill, Espresso Dressing
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
Wine Director & Assistant General Manager,
Ryan Rougeux

Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

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