

DATE _____

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.

TASTING MENU

SAVORY

BLUE FIN TUNA

Avocado Emulsion

**Champagne, Marie Courtin, Résonance,
Blanc de Noirs, Extra Brut, Cotes de Bar, France**

ROASTED LOBSTER TAIL

Chestnut, Lobster Basil Bisque

Choice of:

**2023, Marsanne and Roussanne, J.L. Chave, 'Sybèle
Blanc,' Crozes-Hermitage, Rhone Valley, France**

or

**2024, Frappato/Nero d'Avola, Occhipinti,
'SP68,' Sicily, Italy**

WAGYU SHORT RIB

Polenta, Winter Vegetables

**2017, Red Blend, Rotllan Torra, 'Reserva,'
Priorat, Spain**

DESSERT

Tawny Port, Graham's, '10 Year,' Douro, Portugal

MILK CHOCOLATE MOUSSE

Raspberry Coulis

PETIT FOURS

THE TEAM

Chef in Residence, Joël Antunes

Culinary Executive, Fabien Biraud

Director of Culinary Innovation, Antony Osborne

Master Sommelier in Residence, Thomas Price

General Manager, Sarah Meehan

Wine Director @ Assistant General Manager,

Ryan Rougeux

MICHELIN
2025