

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

BLUE FIN TUNA

Avocado Emulsion

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

CHICKEN MEATBALL

White Onion Veloute

**2024, Chenin Blanc, Storm Point,
Swartland, South Africa**

PEEKYTOE CRAB ROLL

Coconut Broth, Hon Shimeji, Cilantro

**2020, Riesling, Forge Cellars, Freese Vineyard,
Finger Lakes, New York State**

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**

WILLOUGHBY

Jasper Hill Farm, Pear Chutney

MILK CHOCOLATE MOUSSE

Raspberry Coulis

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

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**