

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

BIG ISLAND CANPACHI CEVICHE*

Citrus Dressing, Lemon Gel

**Champagne, Pierre Gimonnet, 'Cuvee Cuis 1er Cru,'
 Blanc de Blanc, Brut, Côte de Blancs, France**

GREEN ASPARAGUS SOUP

White Asparagus, Truffle, Cream

2023, Sylvaner, Domaine Weinbach, Alsace, France

BLUE SHRIMP RAVIOLI

Hon Shimeji, Coconut Broth

2024, Garganega, Suavia, Soave Classico, Veneto, Italy

MAINE LOBSTER TAIL*

Chestnut, Lobster Bisque, Lemon Oil

Choice of:

**2023, Chardonnay, Domaine Drouhin, 'Roserock,'
 Eola-Amity Hills, Willamette Valley, Oregon**

or

**2022, Pinot Noir, Justin Girardin, 'Santenay 1er Cru,'
 Beauregard, Côte de Beaune, France**

SHORT RIB*

Polenta, Winter Vegetables, Black Garlic Gel

2020, Barolo, Massolino, 'Serralunga d'Alba,' Piedmont, Italy

SUGAR LOAF CHEESE

Stinson Walnut @ Raisin Bread, Date Chutney

CARROT CAKE SABLE

White Chocolate @ Bergamot Mousse

2020, Sauternes, Villefranche, Bordeaux, France

PETIT FOURS

*Indicates courses that have been created in collaboration
 with our Chef de Cuisine students, showcasing their culinary
 creativity and craft.

Thank you Ben, Lauren, Grace, Daphne, and Ryan

THE TEAM

Chef in Residence, Joël Antunes

Culinary Executive, Fabien Biraud

General Manager, Sarah Meehan

Wine Director @ Assistant General Manager,

Ryan Rougeux

**MICHELIN
 2025**

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