

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

BIG ISLAND CANPACHI CEVICHE*

Citrus Dressing, Lemon Gel

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

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**

WAGYU SHORT RIB*

Polenta, Winter Vegetables, Black Garlic Gel
**2020, Barolo, Massolino, 'Serralunga d'Alba,'
Piedmont, Italy**

DESSERT

2020, Sauternes, Villefranche, Bordeaux, France

CARROT CAKE SABLE

White Chocolate @ Bergamot Mousse

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