

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

HARICOT VERTS TART

Shiitake Puree

**Champagne, Pierre Gimonnet, 'Cuvee Cuis 1er Cru,'
Cotes de Blancs, France**

SEARED SCALLOP

Saffron & Fennel Sauce, Creamy Farro

Choice of:

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

or

**2022, Pinot Noir, Purple Hands, Haakon/Lenai Vineyard,
Dundee Hills, Willamette Valley, Oregon**

WAGYU NY STRIP

Confit Baby Potato, Caulini, Black Garlic Vinaigrette

2018, Brunello di Montalcino, Banfi, Tuscany, Italy

DESSERT

2021, Moscato d'Asti, Vietti, Piedmont, Italy

BUTTERMILK PANNA COTTA

Rhubarb, Red Berry Compote

PETIT FOURS

THE TEAM

Chef in Residence, Joël Antunes

Culinary Executive, Russell Hays

Master Sommelier in Residence, Thomas Price

General Manager, Sarah Meehan

MICHELIN
2025