

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

HARICOT VERTS TART

Shiitake Puree

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

GAZPACHO

Cucumber, Avocado

2024, Albarino, Burgans, Rias Baixas, Spain

PACIFIC BLUE SHRIMP

Cilantro Espuma, Corn Milk

2025, Sancerre, Dezat, Loire Valley, 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

CHARLES ARNAUD COMTE

Stinson Breads Walnut & Raisin, Mango Ginger Chutney

BUTTERMILK PANNA COTTA

Rhubarb, Red Berry Consomme

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

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**

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