

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.

THANKSGIVING TASTING MENU

PEEKYTOE CRAB

Yuzu Aioli, Lemon Gel

**Champagne, Billecart Salmon, Brut,
Montagne de Reims, France**

PACIFIC BLUE SHRIMP

Thai Coconut Broth

**2024, Riesling, Schloss Vollrads, Kabinett,
Rheingau, Germany**

SUNCHOK VELOUTE

Truffle

2024, Soave Classico, Pieropan, Veneto, Italy

ATLANTIC SEA BASS

Mushroom Risotto, Gascogne Sauce

Choice of:

**2023, Chardonnay, Cristom, Eola-Amity Hills,
Willamette Valley, Oregon**

or

**2024, Pinot Noir, Lingua Franca, Eola-Amity Hills,
Willamette Valley, Oregon**

BRAISED PRIME SHORT RIB

Kabocha Squash, Red Wine Sauce

**2011, Chateauneuf du Pape, Bosquet de Papes,
'Chante le Merle,' Rhone Valley, France**

PETITE CREME BRIE

Cherry Raisin Chutney

LEMON WHITE VARIATION

Lime Meringue Mousse

**2019, Muscat Beaumes de Venise, Domaine de Durban,
Rhone Valley, France**

PETIT FOURS

THE TEAM

Chef in Residence, Joël Antunes

Culinary Executive, Russell Hays

Master Sommelier in Residence, Thomas Price

General Manager, Sarah Meehan

Assistant General Manager @ Wine Director,

Harry Wynn

RESTAURANT SELECTION

MICHELIN GUIDE

2026

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