



CULINARIA
RESTAURANT WEEK / SILO 1604

DINNER 45

1

Silo Soup
Chef's Daily Preparation

Classic Caesar
Hearts of Romaine, Roasted Garlic Croutons
Parmesan Crisp

Chicken Fried Oyster
Sautéed Spinach with Applewood Smoked Bacon, Tart Apples
Whole Grain Mustard Hollandaise

2

Grilled Australian Rack Of Lamb
White Truffle Whipped Potatoes, Roasted Seasonal Vegetables
Whole Grain Mustard Tarragon Sauce

Grilled Double Cut Pork Chop
Goat Cheese & Herb Polenta, Sautéed Garlic Spinach, Warm Cabbage
Bacon, Apricot Slaw & a Port Reduction

Chef's Daily Feature
Presented By Your Server

3

Dessert
"Sweet Surprise"

OPTIONAL WINE PAIRINGS (1/2 Glass) / 18