



# CULINARIA

RESTAURANT WEEK / SILO ALAMO HEIGHTS

## 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