



CULINARIA

RESTAURANT WEEK / SILO TERRACE OYSTER BAR

DINNER 45

1

Lobster Bisque
Smoked Paprika, Crème Fraîche

Little Gem Caesar
Italian White Anchovies, Focaccia Croutons, Parmesan Crisps

1/2 Dozen East Coast Oysters
Served with Fresh Horseradish, Cocktail Sauce Mignonette, Saltines & Lemon

[Supplement 5]

2

Signature Chicken Fried Oysters
Capellini Pasta, Tasso Ham, Forest Mushrooms, Spinach, Whole Grain Mustard Hollandaise

Grilled Double Cut Pork Chop
Goat Cheese Whipped Potatoes, Garlic Broccolini, Warm Cabbage, Smoked Bacon
Apricot Slaw & A Port Reduction

Chef's Daily Feature
Presented By Your Server

Lobster Roll
Poached Maine Lobster, Chopped Celery, Tarragon, Parsley, Chives.
Served On A Toasted Bun With Parmesan Herb Fries

[Supplement 8]

3

Dessert
"Sweet Surprise"

OPTIONAL WINE PAIRINGS (1/2 Glass) / 18