



# CULINARIA

## RESTAURANT WEEK / SILO PRIME

### DINNER 45

1

Lobster Bisque  
Smoked Paprika, Crème Fraiche

Classic Caesar Salad  
Hearts of Romaine, Roasted Garlic Croutons, Parmesan Crisp

Signature Chicken Fried Oysters  
Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Whole Grain Mustard Hollandaise

Spinach Salad  
Crimini Mushrooms, Red Onion, Soft Boiled Egg, Grape Tomatoes  
Cambazola Cheese, Red Wine Bacon Vinaigrette

2

Braised Boneless Short Ribs  
Buttermilk Chive Mashed Potatoes, Sautéed Garlic Spinach, Balsamic Glazed Cioppolini Onions & Braising Jus

Parmesan Crusted Flounder  
Roasted Vegetable Israeli Couscous, Charred Lemon Beurre Blanc, Grape Tomato Capers Relish

Grilled 10 oz Texas Akaushi NY strip  
Jumbo Asparagus, Sea Salt & Truffle Steak Fries, Red Wine Mushroom Sauce  
[Supplement 8]

3

Dessert  
"Sweet Surprise"

#### ADD ONS 8

Jumbo Asparagus - Mustard Hollandaise

#### ADD ONS 15

Seared Sea Scallops - Citrus Beurre Blanc

OPTIONAL WINE PAIRINGS (1/2 Glass) / 18

*Limited availability. Beverage, tax & gratuity not included. Dinner only. Choice of one dish per course.*