



CULINARIA

RESTAURANT WEEK / SILO 1604

DINNER 35

Wine Pairing 21. (Three 3oz. pours)

2016 Sea Sun Chardonnay by Caymus - California

2017 Frank Family Pinot - Carneros

2015 Arrowood Cabernet - Sonoma

1

Silo Soup

Chef's Daily Preparation

Classic Caesar

Hearts of Romaine, Roasted Garlic Croutons Parmesan Crisp

Signature Fried Oysters

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Whole Grain Mustard Hollandaise

2

Shrimp & Grits

White Cheddar and Andouille Grits, Garlic Spinach, Tasso Ham Jus

Chef's Selection

Daily Feature

Oak Grilled Pork Tenderloin

Green Chili Mac and Cheese, Sautéed Spinach, Ancho Cherry Sauce

3

Callebaut Dark Chocolate Mousse

Fleur de Sel Caramel, Cocoa Nibs, Chantilly Cream

Spiced Pumpkin Cheesecake

Sticky Pecans, Chantilly Cream

THE ENTIRE SILO RESTAURANT FAMILY
IS PARTICIPATING IN RESTAURANT WEEK
We look forward to dining with you Jan 21-Feb 2nd!

SILO

FAIRMOUNT HOTEL
NONNA
OSTERIA

nosh

SILO
PRIME

LA FOGATA

Limited availability. Tax and Gratuity not included. Dinner Only. Choice of one dish per course.