



CULINARIA

RESTAURANT WEEK / SILO ALAMO HEIGHTS

DINNER 35

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

Braised Boneless Short Ribs
Roasted Garlic Mashed Potatoes, Seasonal Root Vegetables
Horseradish Gremolata

Chef's Selection
Daily Feature

Oak Grilled Pork Tenderloin
Green Chili Mac & Cheese, Sautéed Spinach, Brown Sugar Mustard Glaze

3

Callebaut Chocolate Mousse
Fleur de Sel Caramel, Cocoa Nibs, Chantilly Cream

Spiced Pumpkin Cheesecake
Sticky Pecans, Chantilly Cream

4

Half Glass House Selected Wine

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.