



CULINARIA

RESTAURANT WEEK / PRIME

DINNER 35

1

Baked French Onion Soup
Gruyere Cheese, Herb Crouton

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

2

Double Cut Pork Chop
Oak Grilled, Buttermilk Chive Mashed Potatoes, Forest Mushroom Marsala Sauce

Pan Seared Atlantic Salmon
Sautéed Garlic Spinach, Jumbo Lump Crab, Citrus Beurre Blanc

Oak Grilled Kobe Burger
Aged White Cheddar, Caramelized Onions, Vine Ripe Tomatoes
Romaine Lettuce, Dijon Mustard, Roasted Garlic Aioli
Crispy Sea Salt & Herb Shoestring Potatoes

Center Cut Filet
Roasted Fingerling Potatoes, Caramelized Onions, Bearnaise Sauce *[Supplement 9.]*

3

Callebaut Dark Chocolate Mousse
Fleur de Sel Caramel, Vanilla Bean Whipped Cream, Cocoa Nibs

Spiced Pumpkin Cheesecake
Sticky Pecans, Chantilly Cream

ADD ONS - 8

Jumbo Asparagus, Mustard Hollandaise // Buttermilk Chive Mashed Potatoes
Charred Brussels Sprouts, Shallots, Smoked Bacon // Creamed Spinach, Garlic, Parmesan

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

SILO

ALTHEA HOTEL
NONNA
OSTERIA

nosh

SILO
PRIME

LA FOGATA

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