



CULINARIA

RESTAURANT WEEK / SILO 1604

DINNER 35

1

Silo Soup
Chef's Daily Preparation

Classic Caesar
Hearts of Romaine, Roasted Garlic Croutons
Parmesan Crisp

Chicken Fried Oyster
Sautéed Spinach with Applewood Smoked Bacon, Tart Apples
Whole Grain Mustard Hollandaise

2

Grilled Australian Lamb Loin
Truffle Whipped Potatoes, Roasted Seasonal Vegetables,
Whole Grain Mustard Tarragon Sauce

Grilled Double Cut Pork Chop
Jalapeño, White Cheddar, And Bacon Grits
Sautéed Spinach, Roasted Corn Salsa

Chef's Daily Feature
Presented By Your Server

3

Dessert
"Sweet Surprise"
Chef preparation by Jenn Riesman

OPTIONAL WINE PAIRINGS (1/2 Glass) / 18