



# 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

Silo House  
Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers  
Croutons, Honey-Dijon Walnut Vinaigrette

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

2

Salmon  
Sweet Corn Risotto, French Green Beans, Heirloom Rom Vinaigrette

Short Ribs  
Green Chili Orzo Mac 'N Cheese, Horseradish Gremolata, Red Wine Demi-Glace

Roasted Chicken  
Summer Vegetable Succotash, Rosemary Jus

3

Dark Chocolate Truffle Mousse  
Fleur De Sel Caramel, Vanilla Bean Whipped Cream, Cocoa Nibs

Belgian Dark Chocolate Tart  
Callebeaut Chocolate, Caramel, Orange & Hazelnut Crust

*Chef preparation by Jenn Riesman*

OPTIONAL WINE PAIRINGS (1/2 Glass) / 18

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