



CULINARIA

RESTAURANT WEEK / SILO ALAMO HEIGHTS

DINNER 45

Wine Pairing 25.

1

SOUP

Chef's Selection

GRILLED TEXAS QUAIL

Roasted Butternut Squash, Toasted Pecans, Goat Cheese, And Smoked Bacon Cider Glaze

CLASSIC CAESAR

Hearts of Romaine, Roasted Garlic Croutons, Parmesan Crisp

SIGNATURE CHICKEN FRIED OYSTERS

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

2

PAN ROASTED REDFISH

Potato Bacon Hash, Sautéed Haricot Verts, Crawfish, Sweet Corn, Poblano Butter

BLACKENED GULF SHRIMP & CRAB

Creamy Orzo Pasta, Tasso Ham, Sun Dried Tomatoes, Spinach, Tomato Vinaigrette

BEEF TENDERLOIN

Cauliflower, White Cheddar Gratin, Grilled Broccolini, Red Wine Mushroom Sauce *[Supplement 10.]*

3

TOASTED COCONUT PIE

Signature Dessert

Chocolate Painted Macadamia Shortbread, Raspberry Coulis

ADD ONS - 10

Garlic Mashed Potatoes
Grilled Asparagus
Sweet Corn Maque Choux - Andouille Sausage

ADD ONS - 22

Seared Scallops - Beurre Blanc
Butter Poached Crab - Chives & Lemon
Seared Foie Gras - Apple Cider Glaze