



CULINARIA

RESTAURANT WEEK / SILO ALAMO HEIGHTS

DINNER 55

Wine Pairing 20.

1

BROILED OYSTERS

Spiced Butter, Bleu Cheese Crumbles, Celery Salad

SOUP DU JOUR

Chef's Daily Preparation

CLASSIC CAESAR

Hearts Of Romaine, Roasted Garlic Croutons, Parmesan Crisp

DUCK PASTRAMI

Cabbage Puree, Pickled Mustard Seed, Rye

2

BRAISED LAMB

Pappardelle, Roasted Cipollini, Au Jus, Butternut Squash

PAN-SEARED HALIBUT

Potato Croquette, Clam Chowder, Bacon Lardons

CHICKEN CASSOULET

Roasted Chicken Breast & Leg Au Confit, Beans, Tomato, Chicken Glacé

PRIME RIB

Baked Red Potato, Horseradish Cream, Au Jus

3

"SWEET SURPRISE"

ACCOUTREMENTS

Asparagus 10. / Spinach 10. / Grilled Shrimp 20. / Seared Scallops 20. / Lobster Tail 32.