



# CULINARIA

RESTAURANT WEEK / SILO 1604

**DINNER 45**

**Wine Pairing 25.**

**1**

**CHICKEN FRIED OYSTERS**

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

**SILO SOUP**

Chef's Daily Preparation

**CLASSIC CAESAR SALAD**

Focaccia Croutons, Parmesan Crisps, Caesar Dressing

**BELGIAN ENDIVE SALAD**

Toasted Walnuts, Green Apples, Gorgonzola, Sherry Vinaigrette

**GRILLED GULF SHRIMP**

Chipotle Marinated & Grilled, Israeli Couscous, Bacon, Corn, Jalapeños, Red Pepper Cream, Avocado

**2**

**BRAISED BONELESS SHORT RIBS**

Roast Garlic Mashed Potatoes, Carrots, Pearl Onion, Peas, Braising Jus, And Fresh Horseradish

**GRILLED 12oz TEXAS AKAUSHI STRIP**

Roasted Fingerling Potatoes, Caramelized Onion, Jumbo Asparagus, Cognac Mushroom Sauce [8. Supplement]

**CHEF'S DAILY FISH SELECTION**

**GRILLED & BRAISED BERKSHIRE PORK SHANK**

Green Chili Mac N Cheese, Roasted Vegetables, Ancho Cherry Sauce, Goat Cheese

**3**

**SIGNATURE COCONUT CREAM PIE**

**ADD ONS - 10**

Roasted Garlic Mashed Potatoes  
Jumbo Asparagus with Mustard Hollandaise  
Sautéed Forest Mushrooms with Garlic & Herbs

**ADD ONS - 20**

Jumbo Lump Crab with Lemon & Chives  
3 Jumbo Grilled Shrimp, Garlic Butter  
Chicken Fried Oysters with Mustard Hollandaise