



CULINARIA
RESTAURANT WEEK / SILO 1604

DINNER 35

1

Silo Soup
Chef's Daily Preparation

Classic Caesar
Hearts of Romaine, Roasted Garlic Croutons
Parmesan Crisp

Shrimp & Grits
Sautéed Gulf Shrimp, Andouille Sausage, White Cheddar Grits

2

Wood Grilled Atlantic Salmon
Prosciutto & Pea Risotto, Red Pepper Cream Basil
Butter Poached Crab

Oak Roasted Pork Tenderloin
Green Chili Mac 'N Cheese
Sautéed Garlic Spinach, Ancho Cherry Sauce

Signature Chicken Fried Oysters
Angel Hair Pasta, Sautéed Spinach, Applewood Smoked Bacon
Whole Grain Mustard Hollandaise

3

Dessert
"Sweet Surprise"
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.