



CULINARIA

RESTAURANT WEEK / SILO PRIME

DINNER 35

1

Baked French Onion Soup
Gruyere Cheese, Herb Crouton

Classic Caesar
Hearts of Romaine, Roasted Garlic Croutons
Parmesan Crisp

2

Horseradish Crusted Atlantic Salmon
Roasted Vegetable Pearl Pasta, Heirloom Tomato Beurre Blanc

Center Cut Filet
Boursin Whipped Potatoes, Balsamic Glazed Shallots
(Supplement 9)

Double Cut Natural Pork Chop
Creamy Cheddar Grits, Forest Mushroom Marsala Sauce

3

Dessert
"Sweet Surprise"
Chef preparation by Jenn Riesman

ADD ONS 8

Sauteed Asparagus - Mustard Hollandaise
Charred Brussels Sprouts - Shallots & Bacon
Creamed Spinach - Garlic, Parmesan

ADD ONS 15

Maine Lobster Knuckles - Butter Poached
Jumbo Lump Crab - Bearnaise Sauce
Jumbo Gulf Shrimp - Sautéed, Garlic Butter