

1

SILO SOUP

CHEF'S DAILY PREPARATION

CLASSIC CAESAR SALAD

HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, PARMESAN CRISP

GRILLED ASPARAGUS & FRISEE SALAD

CRISPY BACON, RED WINE VINAIGRETTE & SOFT POACHED EGG

2

BLACKENED MAHI

BAKED POTATO, BACON, AND CRAWFISH HASH

STEWED TOMATOES & FRENCH BEANS, LEMON BEURRE BLANC

AUSTRALIAN LAMB RAGU

PARMESAN & HERB POLENTA, BABY ARUGULA

PANKO CRUSTED SALT & SZECHUAN PEPPER SHRIMP

WOK TOSSED VEGGIES, GINGER RICE

3

"SWEET SURPRISE"

CHEF'S SELECTION

WINE PAIRING

[Three 3oz Pours - 18]

2014 HARTFORD COURT CHARDONNAY – RRV
2013 GENESIS MERLOT – COLUMBIA VALLEY
2013 RODNEY STRONG CABERNET – ALEXANDAR VALLEY