



**CULINARIA**  
RESTAURANT WEEK

Terrace Oyster Bar

\$35

1

**East Coast Oysters**

Classic Accompaniments / Supplement - 5

**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**

[3oz Pours - 18]

Honig - Sauvignon Blanc  
Mer Soleil - Chardonnay or J. Christopher - Pinot Noir