



CULINARIA
RESTAURANT WEEK / SILO PRIME

DINNER .
Wine Pairing 25.

1

CHICKEN FRIED OYSTERS

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

LOBSTER BISQUE

Crème Fraîche, Smoked Paprika

CLASSIC CAESAR

Crisp Romaine, Focaccia Croutons, Parmesan Crisps, Caesar Dressing

WATERMELON SALAD

Heirloom Cherry Tomatoes, English Cucumbers, Red Onion, Feta Cheese
Basil, Toasted Peppitas, White Balsamic Vinaigrette

BLACKENED GULF SHRIMP

Sweet Corn Cheddar Grits, Tasso Cream

2

PAN ROASTED GULF RED SNAPPER

Mushroom, Black Garlic Risotto, Haricot Vert, Orange Beurre Blanc

BRAISED BONELESS SHORT RIBS

Buttermilk Chive Mashed Potatoes, Roasted Root Vegetables, Braising Jus, Horseradish

GRILLED TEXAS AKAUSHI STRIP STEAK 12oz

White Truffle Mac N Cheese, Asparagus, Red Wine Shallot Sauce

3

"SWEET SURPRISE"

SIDES - 10

Buttermilk Chive Mashed Potatoes
Charred Brussels Sprouts
Sautéed Forest Mushrooms, Garlic Butter

ADD ONS - 25

2 Seared Scallops - Citrus Beurre Blanc
1/2 Butter Poached Main Lobster
Sautéed Jumbo Lump Crab