



# CULINARIA

RESTAURANT WEEK / SILO ALAMO HEIGHTS

**DINNER 45**

Wine Pairing 25.

1

**CHICKEN FRIED OYSTERS**

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

**SILO SOUP**

Chef's Daily Preparation

**CLASSIC CAESAR SALAD**

Focaccia Croutons, Parmesan Crisps, Caesar Dressing

**ROASTED BEET SALAD**

Baby Arugula, Crispy Quinoa, Pistachios, English Cucumbers, Goat Cheese, Champagne Vinaigrette

**BLACKENED JUMBO GULF SHRIMP**

Tasso Ham, White Cheddar Grits, Creole Cream

2

**GRILLED & BRAISED BERKSHIRE PORK SHANK**

Green Chili Mac N Cheese, Roasted Baby Carrots, Ancho Cherry Sauce, Goat Cheese

**GRILLED 12oz TEXAS AKAUSHI STRIP**

Truffle Cheese Twice Baked Potato, Jumbo Asparagus, Béarnaise [8. Supplement]

**CHEF'S DAILY FISH SELECTION**

3

**SIGNATURE COCONUT CREAM PIE**

**ADD ONS - 10**

Roasted Garlic Mashed Potatoes  
Jumbo Asparagus with Mustard Hollandaise  
Sautéed Haricots Verts with Garlic & Almonds

**ADD ONS - 25**

2 Grilled Jumbo Shrimp with Garlic Butter  
Butter Poached Lump Crab  
Seared Hudson Valley Foie Gras - Apple Chutney