



CULINARIA

RESTAURANT WEEK / SILO TERRACE OYSTER BAR

DINNER 45

Wine Pairing 25.

1

1/2 DOZEN EAST COAST OYSTERS
Classic Accompaniments [8. Supplement]

CLAM CHOWDER
Applewood Smoked Bacon, Potatoes, Sherry Cream

LITTLE GEM CAESAR SALAD
Italian White Anchovies, Focaccia Croutons, Parmesan Crisps

SPICY COCKTAIL SHRIMP
Lemons & Cocktail Sauce

CRISPY BUTTERMILK TEXAS QUAIL
Cilantro Slaw, Jalapeño Honey

2

CHICKEN FRIED OYSTERS
Angel Hair Pasta, Forest Mushrooms, Tasso Ham, Spinach, Grain Mustard Hollandaise

GRILLED 12oz TEXAS AKAUSHI STRIP
Herb Roasted Red Potatoes, Sautéed Garlic Broccolini, Au Poivre Sauce [8. Supplement]

CHEF'S DAILY FISH SELECTION

GRILLED & BRAISED BERKSHIRE PORK SHANK
Green Chili Cream Cheese Mashed Potatoes, Roasted Baby Carrots, Ancho Cherry Sauce, Goat Cheese

3

SIGNATURE COCONUT CREAM PIE

ADD ONS - 10

Roasted Garlic Mashed Potatoes
Truffle Mac N Cheese
Jumbo Asparagus Mustard Hollandaise

ADD ONS - 25

1/2 Butter Poached Maine Lobster
3 Jumbo Grilled Shrimp, Garlic Butter
Sautéed Jumbo Lump Crab with Lemon Chives