



CULINARIA
RESTAURANT WEEK / SILO ALAMO HEIGHTS

DINNER .
Wine Pairing 25.

1

WATERMELON SALAD

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

SILO SOUP

Chef's Daily Preparation

CLASSIC CAESAR

Crisp Romaine, Focaccia Croutons, Parmesan Crisps, Caesar Dressing

SHRIMP & GRITS

Sautéed Jumbo Gulf Shrimp, White Cheddar Grits, Spinach, Tasso Cream

DUCK SPRING ROLLS

Shiitake Mushrooms, Carrots, Glass Noodles, Cilantro. Caramelized Viet Sauce

2

CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Tart Apples, Applewood Smoked Bacon, Grain Mustard Hollandaise

BRAISED BONELESS SHORT RIBS

Goat Cheese Whipped Potatoes, Roasted Root Vegetables, Roasted Red Pepper Jus, Horseradish

CHICKEN MILANESE

Garlic And Herb Pesto Orzo, Baby Arugula, Heirloom Cherry Tomatoes, Kalamata Olives
Shaved Parmesan, Aged Balsamic

GRILLED BEEF TENDERLOIN

Herb Roasted Fingerling Potatoes, Charred Broccolini, Bordelaise (10. Supplement)

3

"SWEET SURPRISE"

SIDES - 10

Garlic Mashed Potatoes
Grilled Asparagus, Mustard Hollandaise
Sautéed Garlic Butter Spinach

ADD ONS - 22

Seared Scallops - Citrus Beurre Blanc
Grilled Shrimp, Garlic, Parsley, Lemon
Chicken Fried Oysters, Grain Mustard Hollandaise