



CULINARIA

RESTAURANT WEEK / SILO ALAMO HEIGHTS

DINNER 45

Wine Pairing 25.

1

SIGNATURE CHICKEN FRIED OYSTERS

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

SILO SOUP

Chef's Daily Preparation

WATERMELON SALAD

Heirloom Cherry Tomatoes, Red Onion, English Cucumbers, Arugula, Burrata, Aged Balsamic

SPICY BBQ TEXAS QUAIL

Poblano Creamed Corn, Charred Baby Sunburnt Squash

CLASSIC CAESAR SALAD

Crisp Romaine, Focaccia Croutons, Parmesan Crisp, Caesar Dressing

2

BRAISED BERKSHIRE PORK SHANK

Charred Scallion & Cream Cheese Mashed Potatoes, Roasted Seasonal Vegetables, Ancho Cherry Sauce

SAUTÉED JUMBO GULF SHRIMP

Cheddar Grits, Braised Greens, Chipotle-Smoked Bacon Jus

CHEF'S DAILY FISH SELECTION

LUMP CRAB & SWEET CORN RISOTTO

Leeks, Tarragon, Sugar Snap Peas, Red Pepper Cream

3

"SWEET SURPRISE"

ADD ONS - 10

Roasted Garlic Mashed Potatoes
Grilled Asparagus with Mustard Hollandaise
Roasted Cauliflower, Romesco, Arugula Pesto

ADD ONS - 20

3 Grilled Garlic Shrimp with Parsley & Lemon
Butter Poached Lump Crab
Chicken Fried Oysters, Grain Mustard Hollandaise

Limited availability. Tax and Gratuity not included. Dinner Only. Choice of one dish per course.