



CULINARIA

RESTAURANT WEEK / SILO TERRACE OYSTER BAR

DINNER 45

1

1/2 DOZEN EAST COAST OYSTERS

Classic Accompaniments [10. Supplement]

CLAM CHOWDER

Applewood Smoked Bacon, Sherry Cream

LITTLE GEM CAESAR SALAD

Italian White Anchovies, Focaccia Croutons, Parmesan Crisps

2

GRILLED AUSTRALIAN LAMB RACK

Garlic Mashed Potatoes, Sautéed Broccolini, Sun Dried Tomato, Pesto, Baby Arugula

CHEF'S DAILY FISH SELECTION

RED WINE BRAISED BONELESS SHORT RIBS

English Peas, Baby Carrots, Pearl Onion, Cheddar Grits, Horseradish Gremolata

3

"SWEET SURPRISE"

ADD ONS - 20

1/2 Butter Poached Maine Lobster

3 Grilled Garlic Shrimp, Parsley & Lemon

Chicken Fried Oysters, Grain Mustard Hollandaise