

SUNDAY @ SILO

PRIX FIXE

THREE COURSE DINNER

CHOICE OF APPETIZER OR SALAD, ENTRÉE & DESSERT
OPTIONAL WINE PAIRING (1 / 2 GLASS) 14PP

APPETIZER

JUMBO LUMP CRAB CAKE

FIRE ROASTED CORN-JALAPENO TARTAR SAUCE

SIGNATURE CHICKEN FRIED OYSTERS

SAUTÉED SPINACH WITH APPLEWOOD SMOKED BACON,
TART APPLES & WHOLE GRAIN MUSTARD HOLLANDAISE

DUCK SPRINGROLLS

GLASS NOODLES, CILANTRO, SHIITAKE MUSHROOMS
& HOT FANNY SAUCE

SALAD

SILO HOUSE

MIXED GREENS, CHERRY TOMATOES, CUCUMBERS, CROUTONS
& HONEY-DIJON WALNUT VINAIGRETTE

CLASSIC CAESAR

ROMAINE HEARTS, GARLIC CROUTONS & PARMESAN CRISP

SPINACH

CRISPY BRIE, APPLEWOOD SMOKED BACON, RASPBERRIES,
DRIED APRICOTS & SPANISH SHERRY VINAIGRETTE

ENTRÉE

PAN ROASTED DUCK BREAST & CONFIT LEG

ALMOND & APRICOT COUSCOUS, SAUTÉED HARICOT VERT,
BLACKBERRY CIDER SAUCE

SEARED SEA SCALLOPS

GARLIC SPINACH, YUKON GOLD MASHED POTATOES,
ROASTED CHERRY TOMATOES, SAFFRON BEURRE BLANC

BEEF TENDERLOIN

OAK GRILLED, SAUTÉED FOREST MUSHROOMS,
GARLIC SPINACH, RICOTTA-BLEU CHEESE GNOCCHI,
COGNAC PAN JUS

DESSERT

TOASTED COCONUT PIE

BELGIAN CHOCOLATE PAINTED MACADAMIA
SHORTBREAD, MANGO & RASPBERRY PUREE

DARK CHOCOLATE TRUFFLE MOUSSE

FLEUR DE SEL CARAMEL, VANILLA BEAN WHIPPED
CREAM, & COCOA NIBS

VANILLA BEAN – CRÈME BRULEE

FRESH BERRIES