



WELCOME TO VALENTINE'S DAY

SILOS

RESTAURANT at PIER·B

4 COURSE MEAL FOR TWO

TWO DINE FOR \$65 OR \$85 WITH WINE PAIRING

SALADS

SMOKED BEET SALAD

Smoked beets, strawberry umeboshi, hibiscus glaze, pecans, bleu cheese, and wild watercress.

GRILLED ENDIVE SALAD

Grilled endive, grain mustard, pistachios, lingonberries, and fresh dill.

STARTERS

BACON WRAPPED DATES

Bacon wrapped dates with fermented ginger, brown butter cashew crumble, and bleu cheese espuma.

WOOD-FIRED PRAWNS

Wood-fired prawns prepared with lemon caper butter, and fresh dill.

ENTRÉES

BUTTER POACHED WHITEFISH

Butter poached whitefish with winter carrot purée, pickled carrots, toasted hazelnuts, and fresh dill.

FILET MIGNON

8 oz. dry-aged reserve filet mignon served with creamed kale, pariseinne potatoes, and lingonberry demi glace.

DESSERT

CHOCOLATE MINT

Chocoloate olive oil mousse, dark chocolate crumble, and mint granita.

WHITE CHOCOLATE PANA COTTA

Caramelized white chocolate pana cotta with aerated raspberries, blueberries, and linseed tuille.