



Silo Restaurant

330 Main Street
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The yellowed menu, prominently displayed in the dining room of the Silo Restaurant, says it all when it comes to the cherished memories and the good food that generations have shared at the Route 10 landmark in Farmington. Scrawled with the names of a couple who attended their 1940-something high school senior ball there, the keepsake provides a glimpse into what makes the Silo special.

"We do see generations of families come here," says Gary Santorso, who manages the restaurant his mother and late father purchased in 1961 from George and Ethel Forman, the restaurant's first and only other owners. "It's that kind of place. You want the family to get together for dinner, or it's a special night out for a couple, an anniversary or a birthday. Our restaurant is full of those kind of occasions."

Originally a 19th-century cow barn, the building, along with its signature silo, opened as "Forman's Silo Restaurant" in 1936. Drinks like Ward Eight, Mamie Taylor and Highballs were 55 cents. Lobster Neuberg was \$2.25 and Broiled Tenderloin was \$3.

Though prices have changed, the Silo continues the commitment to convenient, attractive and affordable dining. The owners and staff work hard to provide an ambiance and a Continental-American menu that makes "eating out" an event.

Order Caesar salad for two, and the maitre'd is tableside with anchovy paste, fresh greens, crispy croutons and fresh parmesan, tossing and turning the ingredients with great culinary aplomb. Choose the elegant classic, Steak Diane, and again, a cart with a heating unit and a copper sauté pan is set by your table. Three thick slices of filet mignon are dredged and then expertly cooked in mushrooms, spices, mustard and oil as you watch and hungrily wait. The brandy is added and for a moment your flaming dinner becomes the center of attention as diners crane their necks to get a better look at the "live" cooking going on before their very eyes. It's an old-style service that is too rarely seen these days.

Chilean Bass in Papillote (parchment paper), Seared Atlantic Salmon and Dover Sole Almandine are the anchors of the restaurant's extensive seafood menu. Veal Oscar, Linguine with Clam Sauce, Chicken Cordon Bleu, prime rib and New York Sirloin are just some of the more traditional fare offerings. Desserts range from the Italian Tartufo to puddings, pies and pastries.

Rich, honey-colored knotty pine walls and fireplaces in the lounge and the main dining room are the only visible remnants of the former restaurant. Renovations and additions including a bright open foyer that is actually the base of the silo, a banquet room and a pub area with a lively bar and entertainment on Thursdays and Saturdays are just some of the upgrades and amenities that have made a good thing even

better.

Specialties: Veal Oscar, Chilean Sea Bass, Lobster Ravioli, Steak Diane.

The 411: Open for lunch from 11:30 a.m. to 2 p.m., Monday through Friday. Dinner: Monday through Friday from 5 to 9 p.m. and Saturday until 10 p.m. Closed Sundays except for holidays or for parties of 50 or more in the Williams Room. Full bar. Major credit cards accepted. Handicapped accessible.

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Extras:

Admissions No cover

Bestsellers Veal Oscar, Chilean Sea Bass, Lobster Ravioli,
Steak Diane

Clubs Nightclub

Cuisine American/Classic

Spirits Full Bar

Wheelchair Yes

Access