



BIGA ON THE BANKS

Restaurant Week Menu **January 21st-February 2nd**

3 course \$35 / 4 course \$45

Add Wine Pairings: 3 course \$20 or 4 course \$25 / Premium Wine Pairings: 3 course \$50 or 4 course \$60

\$2 included for donation to Culinaria

1st Course

Split pea & cauliflower soup with grilled cheese
House cured coppa, arugula, pickled mushrooms, shaved goat cheese
Shrimp & Octopus campechano, arugula, tortilla chips
Lamb mini corn dogs, pickled beets, Moroccan spiced tomato jam
Add Farm Raised Royal Shassetra caviar 1 oz service 95.

2nd Course

Grilled Berkshire pork chop, cabbage & potato sauté, beer caraway mustard
Close-to-Bouillabaisse of Texas shrimp, scallop, lobster, mussels,
snapper and tuna served with saffron rouille
Grilled hanger steak, pomme fritter, chimichurri, steak sauce
Roasted Australian Lamb Rack, cheesy grits, beets and carrots,
fennel, Rebecca Creek goat feta, blackberry gastrique
Fresh egg noodles, tomato cheeks, crispy Brussels, parmesan & sour dough crumbs

3rd Course

Sticky Toffee Pudding with English Custard,
Tres Leches Cake, citrus salad, cajeta, candied almonds
Chocolate flan, berry compote, brownie cubes, vanilla crème anglaise

**We are happy to accommodate allergies but hope to keep substitutions to a minimum.
Culinaria's Restaurant Week is a promotional menu & cannot be combined with any other offers/discounts.**

*If you'd like to be informed about special events, promotions and deals at Biga,
share your email with us & we'll make sure you're in the know!*