



## **Restaurant Week Menu: January 16<sup>th</sup>- January 28<sup>th</sup> / 3 courses \$45**

**Add Wine Pairings 3 course \$25 / Premium Wine Pairings: 3 course \$60**

**\$4 included for donation to Culinaria. Items on this menu are subject to change based on availability.**

### **CHOICE OF: FIRST COURSE**

Roasted Tomato soup with parmesan basil pesto and sourdough crostini

Local Mixed Greens, apples, toasted walnuts, brie, grape tomatoes, shaved red onions,  
vanilla bean balsamic vinaigrette

Romaine Hearts, red pepper Caesar dressing, croutons & parmesan tuile

Honey Mint Semi-boneless ½ Lockhart Quail, pine nut raisin couscous, Ruthies yogurt *-add ½ a quail \$4*

Sweet and Spicy glazed Texas Gulf Shrimp (1), shredded veggies, shiitakes and crunchies,  
sesame ginger dressing *-add a shrimp \$4*

### **CHOICE OF: SECOND COURSE**

Baked Scottish Salmon, herb roasted tiny potatoes, bacon braised savoy cabbage, citrus beurre blanc

Blackened American Red Snapper, trinity orzo pasta, garlicky green beans, Cajun sauce

Bell and Evans Bone-in Chicken Breast, creamy mashed potatoes, grilled asparagus, chicken jus,  
Black pepper butter

Beef Bulgogi, thin sliced and seared marinated tenderloin with steamed rice, carrots, scallions, broccoli,  
bell peppers, sesame and ssamjang sauce

Mustard Crusted Australian Lamb Rack, cheesy Texas grits, marinated feta, baby carrots,  
mushroom veal reduction *\*\$10 supplement charge*

Maple Citrus TX Kale and Seared Winter Squash, sauteed carrots, tomatoes,  
mushrooms and zucchini on mixed grains with pumpkin seeds *-add chicken breast or quail*

### **CHOICE OF: 3<sup>RD</sup> COURSE**

### **TO BE DETERMINED**

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!*