



Biga

Restaurant Weeks| 3 Courses \$55*

**Includes \$5 donation to Culinaria*

****Some items available with a supplemental charge. Choose one for each course. No substitutions or splits, please.***

1st Course (choice of...)

Creamy Cauliflower & Brie Cheese Soup with crispy shallots & chili oil
Baby Iceberg, apple smoked bacon, tomatoes, pickled red onion, cucumbers, buttermilk bleu cheese dressing

Thai Inspired Vegetable Salad, shitakes and crunchies, sesame ginger dressing

2nd Course (choice of...)

Roasted North Sea Salmon, orange turmeric cous cous, harissa roasted baby carrots, tahini chermoula, pomegranate, honey whipped goat cheese, pistachio dukkah

Slow Cooked Angus Beef Denver, pepper & onion corn pudding, spiced grilled zucchini, red wine jus

**** Mustard Crusted Australian Lamb Rack***, cheesy Texas grits, marinated feta, broccolini, shaved fennel, mushroom veal reduction ****\$7 supplement charge***

Chickpea & Tomato Stew, lemony rice, butternut squash, Texas mushrooms, crispy dino kale, tomato basil sauce -***add chicken breast or quail***

3rd Course (choice of...)

Sticky Toffee Pudding with English custard

Gewurztraminer Apple Pie, phyllo shell, warm apples, vanilla ice cream, chocolate toffee bits

Warm Turtle Brownie, pecan caramel sauce, candied pecans, Biga swirl ice cream

****Biga Dessert Sampler*** ****\$4 supplement charge***
sticky toffee pudding, chocolate pots de creme, warm apple cranberry crumble