



Restaurant Week Menu: January 15th – January 27th / 3 courses \$55

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: 1st Course

Tomato Bisque

Almond chili relish, Lira Rossa artisan yogurt, basil oil

Thai Inspired Vegetable Salad

Shiitakes and crunchies, sesame ginger dressing

Grilled Beets

Texas citrus, lemony arugula, goat cheese, sherry garlic vinaigrette

Texas Gulf Chicken Fried Oysters (3)

Squid ink linguine, pancetta, Swiss chard, whole grain mustard hollandaise

Sherry Glazed ½ Lockheart Quail

Poblano corn pudding, salsa matcha, pickled onions

Choice of: 2nd Course

Baked North Sea Salmon

Mushroom duxelles, wild rice, farro & quinoa, spinach, tomatoes, beurre blanc

Biga Bourguignon

Slow cooked beef Denver, bacon gravy, carrots, pearl onions, mushrooms & green beans, garlic mashed potatoes

Grilled Bell and Evans Airline Chicken Breast & Smokey Thigh

Potato gratin, roasted vegetables, chicken jus, blue cheese butter

Mustard Crusted Lamb Rack

Cheesy Texas grits, marinated feta, baby carrots, mushroom veal reduction

Stuffed Vegan Cabbage Rolls

Lentils, chickpeas, roasted mushrooms & veggies, caramelized red wine tomato sauce

Choice of: 3rd Course

Sticky Toffee Pudding

with English custard

Warm Apple Bread Pudding

Calvados sauce, candied walnuts, blackberry compote, vanilla ice cream

Warm Chocolate Peanut Cake

peanut caramel, macerated strawberries, peanut praline, vanilla whip

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!*