



Restaurant Week Menu: August 13th-August 27th / 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: 1st Course

Vichyssoise

chilled potato leek soup topped with crème fraiche & fried leeks

Soup du Jour

Chef's choice hot soup of the day

Romaine Hearts

Chipotle Caesar dressing, avocado, croutons & parmesan tuile

Strawberry & Poppy Seed Salad

spinach & frisee, herby feta, red onion, spiced pecan granola, poppy seed dressing

Chipotle Lime ½ Texas Quail

Corn salad & fried plantain

Choice of: 2nd Course

Pan Seared Salmon,

Texas watermelon, roasted red beets, feta, mint, balsamic reduction

Chicken Pad Thai,

stir fried marinated chicken and rice noodles with egg, bean sprouts, garlic, chives, peanuts in tamarind sauce

Slow cooked Angus beef Denver

Pepper and onion corn pudding, spiced zucchini, red wine jus

Mustard Crusted Australian Lamb Rack,

cheesy Texas grits, marinated feta, baby carrots, mushroom veal reduction *Supplement charge \$10*

Vegetarian plate- TBD

Choice of: 3rd Course

Warm summer berry fruit crumble, crumble cookie, crème fraiche ice cream

Dark chocolate mousse, chocolate sable cookie, chocolate whipped cream, peach compote

Lemon blueberry steamed pudding, lemon crème anglaise, lemon curd, blueberry compote

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!