

# BIGA ON THE BANKS

Restaurant Week Dinner Menu

August 12-26, 2017

3 course \$35 / 4 course \$45

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

*\$2 included for donation to Culinaria*

## 1<sup>st</sup> Course choice of...

Braised beef cheek with spätzle

Falafel and summer melon, beet pickled lotus root with dipping sauce

Mushroom consommé, braised leek, truffle dumpling

Brussels sprout and arugula, blue cheese, balsamic reduction, lardon

## 2<sup>nd</sup> Course choice of...

Grilled flatiron steak, crispy potatoes, béarnaise

Braised beef short rib, summer squash, swiss chard, celery root puree

Smoked trout, bulgur wheat, heirloom tomatoes, habanero broth

Seafood sausage, sauerkraut, fingerlings, mustard cream

Summer squash ratatouille, heirloom tomato jam

## 3<sup>rd</sup> Course choice of...

Salted caramel & peanut molten chocolate cake, strawberry compote, peanut bark, biga crunch ice cream

Apple pie bread pudding, vanilla ice cream, Gewürztraminer sauce, candied walnuts

Sticky toffee pudding with English custard

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 and we'll make sure you're in the know!