



BIGA ON THE BANKS

## Restaurant Week Menu

3 course \$35 or 4 course \$45

Add Wine pairings 3 course \$20 or 4 course \$25

### *1<sup>st</sup> course*

Chilled TX squash soup with Indian flavors

Tuna cucumber poke with lemongrass and ginger \*Large add \$5

Grilled beets, lemon ricotta, arugula, sherry vinaigrette

Pork pot stickers (2), scallion and chili sauces \*Add pot sticker \$2

Chicken fried oysters (2), squid ink pasta, pancetta, Swiss chard, mustard hollandaise \*Add oyster \$3

Grapefruit salad, hydroponic greens, lardons, Mexican avocado, blue cheese, walnuts, walnut vinaigrette

Habanero jerk shrimp, cheesy grits, pineapple rum chutney \*Add shrimp \$3

3 cheese plate with Marcona almonds, walnut date cake and quince paste \$5 supplement

### *2<sup>nd</sup> course*

Seared steelhead trout with bok choy shiitakes and tamarind brown butter

Seared Red American snapper, roasted sweet potatoes, marinated tomatoes, dill yogurt

Grilled hanger steak and pork belly with baked blue cheese macaroni and molasses chilli lime glaze \*Add foie gras \$10

Bison meatballs with manchego and chilli tomato sauce \*Add lamb sausage \$4

Seared duck breast, pomme frites, frisee, truffled mushroom jus

Warm quinoa, roasted peppers, candied garlic, sweet potato, chili and kale

### *3<sup>rd</sup> course*

Chocolate hazelnut mousse with raspberry sauce, hazelnut meringue & chocolate pearls

Granny smith apple pie, candied walnuts, crème fraiche whipped cream

Goat cheese cheesecake, strawberry balsamic compote, almond cookie

3 cheese plate with Marcona almonds, walnut date cake and quince paste \$5 supplement

Items are subject to change  
\$2 included for donation to Culinaria