



BIGA ON THE BANKS

## **Restaurant Week Menu January 15<sup>th</sup>-27<sup>th</sup> 2018**

**3 course \$35 / 4 course \$45**

Add Wine Pairings: 3 course \$20 or 4 course \$25 / Premium Wine Pairings: 3 course \$50 or 4 course \$60  
*\$2 included for donation to Culinaria*

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

Black bean soup, Mexican crema, cilantro

Hydro mixed greens, ancho berry vinaigrette, white chocolate, spiced almond brittle

Smoked salmon tostada, pickled fresnos, pomegranate cream cheese

Beef tartar, beet crisps, truffled "caviar", watercress

Pressed duck confit, drunken cherries, yucca chips

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

Pan seared scallops, sweet corn grits, sausage, shrimp bisque

Mustard crusted pork tenderloin, white wine poached apples, sautéed kale, sweet potatoes

Tarragon infused pasta sheets, house made ricotta, parsnip mornay, wilted arugula

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

Dark chocolate mousse, chocolate cake, blueberry compote, chocolate whipped cream

Chocolate Bourbon pecan pie, vanilla ice cream, strawberries, pecan tuile

Blackberry orange steamed pudding, vanilla anglasie, citrus tuile, blackberry 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!*