



## **Restaurant Week Menu: August 10<sup>th</sup>-August 24<sup>th</sup> / 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: 1<sup>st</sup> Course**

#### ***Roasted Tomato Soup***

herby parmesan croutons

#### **Grilled Beet Salad**

sherry garlic vinaigrette, baby arugula & goat cheese

#### **Romaine Hearts**

Red pepper Caesar dressing, croutons & parmesan tuile

### **Choice of: 2<sup>nd</sup> Course**

#### **Baked North Sea Salmon**

crispy rice cake, pickled chiles, cauliflower & carrots, avocado, charred orange, nuoc cham

#### **Slow Roasted Angus Beef Denver**

pepper & onion corn pudding, spiced grilled zucchini, red wine jus

#### **\*Mustard Crusted Australian Lamb Rack**

cheesy Texas grits, marinated feta, baby carrots, mushroom veal reduction, shaved fennel

**\* \$7 Supplement charge**

#### **Tempura Fried Eggplant**

Hatch chiles & leeks, fresh Texas peas, seared okra & cherry tomatoes, cashew pinenut sriracha  
-add chicken breast or quail

### **Choice of: 3<sup>rd</sup> Course**

#### **Sticky Toffee Pudding, with English custard**

**Rosemary Scented Cheesecake**, almond biscotti, cherry compote, lemon caramel, candied almonds

**Warm Chocolate Whisky Cake**, whisky sauce, vanilla ice cream, pecan tuile, blueberry compote

**\*Biga Sampler**, sticky toffee pudding, Mexican chocolate mousse, warm summer berry nectarine crumble **\*\$4 supplement charge**

**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!*