



Restaurant Week Menu: January 18th – February 1st / 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: 1st Course

Potato, Leek & Brie Cheese Soup
with herby croutons & micro greens

Romaine Hearts

Red pepper Caesar dressing, croutons & parmesan tuile

Grilled Beets Salad

Texas citrus, baby arugula, goat cheese, sherry garlic vinaigrette

Game Packet Spring Rolls

Asian chili sauces & veggies, cashews

Choice of: 2nd Course

Roasted North Sea Salmon

Orange turmeric cous cous, harissa roasted baby carrots, tahini chermoula,
pomegranate honey whipped goat cheese, pistachio dukkah

Slow Cooked Angus Beef Denver

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

Pinenut & Apple Stuffed Pork Tenderloin

Bacon braised napa cabbage, roasted fingerling potatoes, pinot noir demi glaze, apricot port relish

Mustard Crusted Lamb Rack

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

Chickpea & Tomato Stew

Lemony rice, butternut squash, Texas mushrooms, crispy dino kale, tomato basil sauce

Choice of: 3rd Course

Sticky Toffee Pudding

with English custard

Gewürztraminer Apple Pie

Seared apples, vanilla ice cream, chocolate toffee

Warm Pecan Brownie

Salted caramel sauce, toasted pecans, Biga Swirl ice cream

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!*