



BIGA ON THE BANKS

## **Restaurant Week Menu**

**August 1<sup>st</sup>-August 31<sup>st</sup>**

**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**

Chilled potato cucumber soup with chili oil

Habanero rubbed jerk scallop, cheesy grits, pineapple rum chutney

Chicken fried quail with pickled celery slaw and raspberry vinegar

Baked plantain with chorizo, tomatillo and cheddar curds

Texas Gulf Chicken-Fried Oysters (3), squid ink linguini, Swiss chard, pancetta,  
whole grain mustard hollandaise

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

Seared natural Scallops, gazpacho, melon and prosciutto

Close-to-bouillabaisse of Texas shrimp, scallop, mussels, clams, lobster,  
halibut, snapper, mahi served with saffron rouille

Seared beef tenderloin, leek smashed sweet potatoes, roasted mushrooms

**Add Foie Gras 15.**

Roasted Australian Lamb Rack, cheesy grits, beets and carrots,  
fennel, marinated feta, blackberry gastrique

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

Sticky Toffee Pudding with English Custard,

Tropical fruit pavlova, mango coulis, pineapple & mango salad, coconut ice cream

Mint chocolate mousse, raspberry crush, chocolate tuile, whipped 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!***