



BIGA ON THE BANKS

San Antonio, Texas

June 19, 2017

Spring Fare Menu

3 course \$39 / 4 course \$47

Available 5:30-6:30 & after 9pm

First Course

Wild rice, cabbage and bacon soup,
with goat cheese crostini

Or

Romaine hearts,
red pepper Caesar dressing,
little croutons, Parmesan tuile

Second Course

Seared beef tips,
roasted fingerling potatoes,
shaved asparagus & arugula salad,
steak sauce, chimichurri

Or

Pan seared Mahi Mahi,
roasted fingerlings &
green vegetables, lentils,
beets & figs, bibb salad,
walnut dressing, brown butter

Third Course

Sticky Toffee Pudding,
with English custard

Or

Texas blueberry shortcake
lemon curd, vanilla bean
chantilly cream

Starters

House apple-smoked salmon nachos (5) chipotle goat cream cheese, escabeche vegetables 12.

Berkshire Pork belly steamed bao buns, scallion, hoisin, sriracha, quick pickle 14.

Chicken-fried oysters (5) squid ink linguini, Swiss chard, pancetta, whole grain mustard hollandaise 16.

Ceviche of American red snapper & scallops, avocado, sweet potato, red onion, Peruvian corn & lime 13.

Seared Hudson Valley foie gras, Brioche French Toast, honeydew fig apple chutney, cider duck jus Full 24. Half 14.

Bibb and radicchio game packets (3) Asian chili sauces 13.

Lamb sausage mini corn dogs, pickled beets, spiced tomato, ketchup & mustard 11.

Selection of artisan cheese, Goat Gouda, Apache Blue, Robiola Bosina, Marcona almonds, walnut date cake and quince paste 1 cheese 6. | 2 cheese 12. | 3 cheese 18.

Farm raised Royal Shassetra caviar 1 oz service 95.

Soup | Salads

Wild rice, cabbage and bacon soup, with goat cheese crostini 10.

Warm spinach, brie, apple smoked bacon, trumpet mushrooms, spiced pecans, gaufrettes, tart apples, sherry garlic vinaigrette 12.
(Add grilled quail 19.)

Mixed baby greens, carrots, tomato, cucumber,
lemon maple vinaigrette 11.

Baby iceberg lettuce, apple smoked bacon, pickled onion, cucumbers,
blue crumbles, tomato, blue cheese dressing 11.
(with avocado 13.)

Grilled beets, Rebecca Creek goat cheese, arugula,
honey sherry vinaigrette 11.

Romaine hearts, red pepper Caesar dressing, little croutons,
Parmesan tuile 11. (with 4 chicken fried oysters 17.)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Main Course

- Grilled Ahi Tuna**, served rare, fattoush salad, lemon sumac dressing, seed & raisin sourdough croutons, avocado puree, micro sorrel 43.
- Pan seared Mahi Mahi**, roasted fingerlings & green vegetables, lentils, beets & figs, bibb salad, walnut dressing, brown butter 39.
- Roasted wild Alaskan Halibut**, black garlic polenta, Texas squash, oyster mushrooms & tomatoes, saffron beurre blanc 40.
- Hunan barbecued Ahi Tuna** served rare, young greens, crispy noodle net, chilled spring vegetables, lemongrass vinaigrette 33.
- 8 oz beef tenderloin**, seared gnocchi with blue cheese cream, shaved asparagus and arugula salad, steak sauce, chimichurri, compound butter 45.
- Smoke roasted ½ organic Tecumseh Chicken**, potato gratin, grilled asparagus, natural pan jus 25.
- 11-spiced Texas Axis Venison & grilled Lockhart quail**, goat cheese tart, chestnuts, Brussels leaves, Texas blackberry and fig compote, juniper sauce 45.
- Roasted Australian lamb rack**, creamy gristmill grits, “drunken” whiskey Texas peaches & marinated feta, frisee salad, mushrooms, Pinot Noir jus 45.
- Close-to-Bouillabaisse** of Texas Shrimp, scallop, lobster, clams, mussels, halibut, tuna, mahi served with saffron rouille 43.
- Beet puree**, with citrus salad, potatoes & oven roasted squash, purple carrots & asparagus, warm brandy cherries, honey-rosemary cantaloupe 20.
- Add chicken or shrimp** 6.

Split Fee 4. Tonight's Souffle

Grand Marnier Souffle with orange anglaise 15.
-Please allow 20 minutes for souffle preparation-

Our dishes are made with local, organic, and sustainable ingredients whenever possible.

Featured farms this week include, Broken Arrow Ranch Venison, Bluebonnet Hydroponics, Goodflow Honey, Brindles Ice Cream, Rebecca Creek Farm, Soncreast Farms, Village Farms, Known Source, Buena Tierra, McPeak Orchards, Gundermann Achers, Engel Farms, Oak Hill Farms, Animal Farms,

Cast of Characters

Bruce Auden - Chef/Owner,
Martin Stembera - Executive Chef,
Joshua Robles - Chef de Cuisine,
Brandon Waddell - Private Dining Chef,
Amy Delridge - Pastry Chef

Sides

- Charred and roasted
Brussels sprouts 7.
Wilted spinach 7.
Peas & shiitake mushrooms 7.
Asparagus & trumpet royal mushroom saute 10.
Israeli couscous, creamy bacon sauce, truffle oil 7.
Pommes frites 5.
Mashers 5.
Cheesy Cauliflower 7.
Truffle Grits 7.
Shiner Bock Onion Rings 4.
Grilled corn, bean and mushroom succotash 7.

For information on private dining, parties, special events and river barge dinners, contact Perny Shea or Teresa O'Rourke Ardid at gather@biga.com

Biga gift cards are available (just ask your server) or purchase an instant gift certificate at biga.com

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