



BIGA ON THE BANKS

San Antonio, Texas

November 5, 2019

Autumn Fare Menu

3 courses \$39 / 4 courses \$47

Available 5.30pm-6.30pm & after 9pm

First Course

Sweet potato & corn soup
with pecan raisin relish

Or

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

Second Course

Pan roasted Mahi Mahi
fried fingerling potatoes,
red onion, peppers, Brussels sprouts,
blackened garlic aioli

Or

Seared Beef tips,
hasselback potato,
roasted mushrooms, blue cheese,
steak sauce, bearnaise

Third Course

Sticky toffee pudding
with English custard

Or

Pumpkin Pie Cheesecake
gingersnap crust, walnut tuile,
cranberry tuile

Keep in mind this menu changes daily

Starters

House Apple-Smoked Salmon Nachos (5), chipotle goat cream cheese,
escabeche vegetables 15.

Texas Gulf Chicken-Fried Oysters (5), squid ink linguini, Swiss chard,
pancetta, whole grain mustard hollandaise 18.

Bibb and Radicchio Game Packets, Asian chili sauces 19.

Octopus Campechana, avocado, tortilla chips 14.

Habanero rubbed Natural scallops (2), cheesy grits,
pineapple-rum chutney 16.

Baked plantain with house Berkshire pork chorizo,
tomatillo & queso fresco 12.

Seared Hudson Valley Foie Gras, brioche French toast,
blueberry apple sultana chutney, cider duck jus Full 24. Half 14.

Selection of Artisan Cheese, Morbier, Goat Gouda, Stilton,
Marcona almonds, quince paste,

walnut date cake, toasty bread 1 cheese 6. | 2 cheese 12. | 3 cheese 18.

Farm Raised Shassetra Caviar 1 oz service 95.

Soup | Salads

Sweet potato & corn soup with pecan raisin relish 9.

Romaine Hearts, red pepper Caesar dressing, little croutons,
Parmesan tuile 11. Add chicken fried oysters or grilled quail 17.

Smoky grilled beets, baby arugula, Rebecca Creek goat cheese,
sherry vinaigrette 12.

Local greens, Texas honey crisp apples, manchego, walnuts &
walnut vinaigrette 9.

Baby Iceberg Lettuce, apple smoked bacon, pickled onion, cucumbers,
blue crumbles, tomato, blue cheese dressing 10.

(Add Mexican avocado 4.)

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

Cast of Characters

Bruce Auden - Chef/Owner, Martin Stembera - Executive Chef,
Brandon Waddell - Private Dining Chef, Andres Gonzalez - Sous Chef,
Amy Delbridge - Pastry Chef

Keep in mind this menu changes daily

Main Course

Sauteed Wild Alaskan Halibut, Texas greens, cauliflower, roasted fennel, baby carrots, cucumber, avocado, tiny tomatoes, green goddess, roasted almonds 40.

Pan seared American Red Snapper, saffron basmati rice pilaf, tasso braised kale, romesco, tomato beurre blanc 40.

Grilled 8oz Beef Tenderloin or 13oz Angus Ribeye "Dean and Peeler", hasselback potato, roasted mushrooms, blue cheese, steak sauce, bearnaise 45./50.

Smoked roasted Bell & Evans organic ½ chicken, paprika fingerling potatoes, charred broccoli, anchovy vinaigrette, cucumber tzatziki, natural pan jus 25.

Seared duck breast and braised leg, mushroom risotto, roasted butternut squash, asparagus, smoked shittake confit, duck jus 37.

Roasted Australian Lamb Rack, cheesy grits, carrots & beets, fennel, Rebecca creek goat feta, blackberry gastrique 45.

11-Spiced South Texas Nilgai antelope & Lockhart Quail, goat cheese tart, chestnuts, Brussels leaves, apple, strawberry raspberry chutney, juniper sauce 45.

Close-to-Bouillabaisse, of Texas shrimp, scallop, clams, mussels, lobster, mahi, snapper, halibut served with saffron rouille 45.

Beer battered avocado & butternut squash flautas, Spanish rice, stewed calabacita & avocado salsa 21.

Add chicken or shrimp 6.

Tonight's Souffle

Grand Marnier Souffle with orange anglaise 15.

-Please allow 20 minutes for souffle preparation-

Split Fee 4.

House service charge 18% for parties of 6 or more.

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

Featured farms this week include J & B Farms, Soncrest Farms, Village Farms, Two Happy Children, Gundermann Acres, Lightsey Farms, Texas Black Gold Garlic, Buena Tierra, Engel Farms, Hairston Creek Farm, HiFi Mycology, Rebecca Creek Farms, Broken Arrow Ranch, 1487 Gardens

Sides

Charred and roasted Brussels sprouts 8.

King trumpet mushrooms & asparagus saute 10.

Pomme frites 6.

Mashers 6.

Broccoli & toasted pine nuts with tangy chili garlic 7.

Shiner Bock Onion Rings 6.

Israeli couscous, creamy bacon sauce 7.

Korean fried cauliflower, scallion & sesame 7. 🌿

Cheesy grits 6.

Visit biga.com to make reservations and for information about our calendar of events, Twitter, Facebook, Instagram, and our BigAmigos loyalty program.

For information on private dining, parties, special events in our river view rooms, The 3rd floor terrace and river barge dinners, contact Perny Shea or Teresa O'Rourke Ardid at gather@biga.com

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