



BIGA ON THE BANKS

SALAD

Biga house made artisan breads

Bibb, arugula and radicchio, tiny tomatoes, basil vinaigrette, fennel scented goat cheese on lavosh, toasted pine nuts

CHOICE OF ENTRÉE

Panko dill crusted seasonal bass or snapper (according to availability), caper and olive riso pasta, tomato relish, baby carrots and lemon butter

OR

Beef tenderloin medallions, smoky pepper demi, cream cheese and chive mashers, half roasted tomato and seasonal vegetables, guajillo chili béarnaise

DESSERT

Sticky toffee pudding with English custard

Iced Blackcurrant Tea & Sumatra Blend Coffee included with dinner

\$55.00++ per person (add \$5.00 per beef)

++indicates a 20% service charge and a 8.125% sales tax will be added to all food & non-alcoholic beverages

BEVERAGE

Premium bar on consumption

SUGGESTED WINES

Franciscan Chardonnay \$45.00+ per bottle

Simi Alexander Valley Cabernet Sauvignon \$49.00 + per bottle

Please note that all wines are subject to availability and vintage change consumption & gratuity.