



BIGA ON THE BANKS

HORS D' OEUVRES TO BE PASSED:

Hot & crunchy shrimp served on a sugar cane X1
Game packet spring roll with Asian dipping sauce X1
Chihuahua cheese and roasted poblano empanada with house made salsa X1
Smoked salmon nacho with escabeche vegetables & crème fraiche X1

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 risotto, 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

\$68.00++ 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.