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THAN A STEAKHOUSE

Big Chef
STEAKHOUSE

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FIVE COURSE WINE PAIRING MENU

SATURDAY NOVEMBER 7TH 2020

This evenings
"Five Course Wine Pairing Menu"
is prepared by our "5 Chefs"

Chef Parmanand Andirude
Chef Ron Bastien
Chef Vernance Dore
Chef Glen Henry
Chef Trevan Laurent

AMUSE BOUCHE

DUCK RILLETTES

Confit duck leg, polenta, mascarpone,
Gorgonzola sauce, smoked maple syrup,
bacon crumble

*Macon Villages Chardonnay - Louis Jadot,
Burgundy, France*

Clear pale yellow colour; inviting aromas of nuts, yellow pear, grapefruit with yeasty, bready notes; with just a hint of spice, extra dry, medium body, well balanced and lively on the palate with balanced acidity. Clean and vibrant unoaked Chardonnay. Perfect as an aperitif, with shellfish and goats cheese.

APPETIZERS *choose one*

SOUND OF THE SEA

Char grilled uni, lobster bisque, sous vide tiger prawns, saffron gnocchi, cucumber pearls

OXTAIL RISOTTO

Caramelized Vidalia onions, Cognac, oxtail consommé, Parmesan, marbled veg, mushrooms

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MAIN COURSE *choose one*

BONE IN SHORT RIBS

24 hour braised rib, stew bean succotash, honey comb onions, potato terrine

LAND & SEA

Pistachio crusted filet mignon, lobster tail, potato fondant, red wine glaze kabu, smoked herring béarnaise

SEAFOOD ALFREDO

Butter poached lobster, baby clams, shrimp, bourbon, scallops, orzo, tarragon oil, snow peas

RIBS & LAND & SEA

Miguel Torres Sangre De Toro, Spain

Deep cherry red. Rich aroma of dark berries (wild blackberries) with ripe (dried plums) and toasted (roasted coffee) notes. An intense, warm, succulent palate with an echo of licorice on the finish. Sangre de Toro is the ideal red to combine with braises, ragouts and grilled meats.

SEAFOOD ALFREDO

Shannon Sauvignon Blanc, South Africa

Distinctive and concentrated primary fruit aromas of asparagus, citrus, and some capsicum in a minerally and flinty style. The clay soils provide the Sauvignon with complex, fuller mouth flavors, on the riper side of the fruit spectrum. Shannon Sauvignon Blanc pairs wonderfully with seafood and hot summer days on the beach!

DESSERT

DOUBLE CHOCOLATE PROFITEROLES

Chocolate Suchard, salted caramel sauce, praline

El Dorado 15 Years

A delicious blend of Caribbean rum, El Dorado was named the best rum in the world at the International Wine & Spirit Competition. On the nose you can smell dark brown sugar and thick, gooey toffee, stewed stone fruits, prunes & molasses. On the palate there are hints of sweet spices and the finish is long, creamy and thick with dark spices. Absolutely delicious with chocolate!

CHEESE PLATTER

TRINITY OF CHEESE

Pepper jelly, brie, parmesan brioche, Roquefort, mozzarella, almonds, pitted olives

Graham's 10 Year Old Tawny Port

This aged wine has a zesty, sweet floral aroma, with delicate, well-spiced flavors of apple tart, flan and cocoa powder. The plush, mouthfilling finish of cream, vanilla and raspberry is fresh and balanced.