

SO MUCH MORE  
THAN A STEAKHOUSE

*Big Chef*  
STEAKHOUSE

1 (758) 485.7189 / 450.0210  
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**FIVE COURSE  
WINE PAIRING MENU  
SATURDAY OCTOBER 3RD 2020**

**AMUSE BOUCHE**

**FESTIVE WATERMELON**

Soy honey glaze, toasted sesame seeds, basil pesto, smoked prosciutto & feta

*Jordan Estate Chardonnay, Stellenbosch, South Africa  
Smooth and buttery all the way through, this full-bodied wine has a butterscotch aroma and toasty oak aromas. On the palate a soft creamy texture with caramel and baked apple flavors and a hint of spice.*

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**APPETIZERS choose one**

**STICKY ASIAN MEATBALLS**

Papaya cucumber slaw, wonton chips, julienne of chives, apple infused teriyaki sauce

**LOBSTER BISQUE**

Coconut infused lobster veloute, saffron, splash of 'Admiral Rodney', lobster fritters

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**MAIN COURSE choose one**

**SURF 'N' TURF STIR FRY NOODLES**

Tempura shrimp, scallops, potato gnocchi, cubed steak, crispy basil, toasted sesame seeds

**THAI COCONUT FISH**

Coconut milk, mussel broth, curry, marbled vegetables, spinach dumplings, jasmine rice

**SAFFRON BUTTERNUT  
SQUASH RISOTTO**

Marbled butternut squash, tomato confit, coconut milk, aged Parmesan, aromatic herbs, pumpkin dust

**14OZ PRIME RIB EYE  
OR 7OZ PLATINUM FILLET**

'Chairman's ' & roasted beet purée, au poivre sauce, sweet potato mash

**FISH & RISOTTO**

*La Rondaia Exclisse Sauvignon Blanc/Picolit  
Fresh and clean with racy but balanced acidity. Citrus lemon fruit with hints of ginfint minerality and a long refreshing finish.*

**STEAK**

*Bodega Catena Zapata Alta Malbec, Argentina  
Fabulous rich jammy fruit with hints of spice, leather and tobacco from one of the most famous Argentine wine producers.*

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**DESSERT**

**LAYERED HAZELNUT  
MOUSSE BAR**

Chocolate mousse, spiced creme anglaise, candied hazel nuts

*Inniskillin Vidal Ice Wine, Ontario, Canada  
Candied orange peel on the nose, the wine has an unctuous sweet honey palate with candied fruits and some oxidisation.*

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**CHEESE PLATTER**

**GORGONZOLA PARFAIT**

Sun-dried grape brioche, guava, deep fried mozzarella

*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.*