

4th Friday at the ***BIG FOUR***

Inspiration Cochon- Italian and French "Pig Dishes" From Snout to Tail!

May 24th, 6pm seating

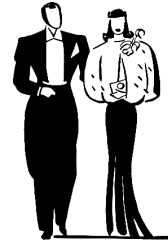
RSVP no later than May 21st email or phone

812-932-3687

big4events@outlook.com

\$95 Per Person (tax & gratuity not included)

Five Course Tasting Menu each course paired with Alcoholic beverage



First Course: To be paired with - Sparkling Rose

Porchetta di Testa and Fig Puff Pastry

A herb and garlic rolled pork dish made from the pig face, slow braised then roasted, sealed in a puff pastry with our house made fig jam and served floating over pork brodo.

Second Course: To be paired with Chenin Blanc

Jowl Bacon, and Arugula Salad

Fresh arugula, tossed with our house orange and honey vinaigrette, topped with jowl bacon and pork fat bread crumbs.

Third Course: To be paired with Pinot Noir

Bourbon Pork Belly French Toast.

Slow Roasted maple bourbon pork belly, sliced thin and served over deep fried French toast and baby frisee lettuce.

Fourth Course: To be paired with Syrah

Dry Rub BBQ Pork Tender lion

Dry rubbed with chefs own recipe BBQ mix, then seared and slow roasted with a kiss of BBQ sauce. Sliced sliced and served with roasted garlic mashed potatoes, and roasted asparagus.

Fifth Course: To be paired with Moscato

Candied Fruit and Cream Tarts

Cream anglaise tarts made with a lardo pie crust... it's amazing, have faith. Topped with chef's own hand made candied fruit.