

# Big Mama's Creole Kitchen


With Love, Executive Chef: Deidre Chatman

Maitre'd: Christiana Fields


Pastry Chefs: Amanda Burks., Catie Patterson, Cam Dempsey, Natalie Hoyt, Anastasia Tucker

## Initiators

### -Crabcakes-


A hearty gumbo with flavorful crawfish, andouille sausage, and prawns, simmered in a rich and savory broth. \*Contains gluten and shellfish 

### -Gumbo-




Luscious lump crab meat, herbs and spices, deep-fried to golden perfection. Served with zesty remoulade sauce. 

## Main Attraction


### -Caramelized Chicken Fricassee-

Pan fried, free-range, succulent bone-in chicken, with a unique warm Louisiana green salad, smoked shiitake mushroom, and wildflower honey vinaigrette. 

### -Crab Profiteroles-

Light, flaky pastry shell with Bird's eye crab puree and silky saffron seafood cream. Served with fried yam croquettes.   

### -Scallop and Mirliton Bake-



Seared scallops, and homemade herb mix snuggled into a baked mirliton rind. Accompanied with vibrant citrus-saffron sauce to finish. 

## Finale




### -Creole Baked Alaska-

Fluffy vanilla cake topped with a sweet coffee ice cream, deep citrus and clove flavored sorbet surrounded by a mellow meringue flambéed tableside.    

### -Silky Sweet Potato Cake-

Soft sweet potato cake with rum and citrus zest, served with a mango, pineapple, and passion fruit coulis.  

### -Doberge Cake-

Layers of fluffy sponge cake sandwiched with a vanilla custard covered with a rich chocolate buttercream.   

## Special Quencher

### -Madiana-

Sweet naval oranges, fresh grapefruit, lime. Garnished with citrus peel.

Allergen key:

Alcohol- 

dairy- 

egg- 

shellfish- 

wheat- 



Bon Apetit

