

little dinner series
LDS

TASTING THE VINEYARD: A NAPA VALLEY EXPERIENCE

MARCH 19, 2024

SIGNATURE COCKTAIL

Sparkling Napa Nectar

Homemade Peach Purée Topped with Champagne

HORS D'OEUVRES

*Grilled Avocado
Crostini*

*Blue Crab, Pickled Corn,
Meyer Lemon Aioli*

*Almond Stuffed Bacon
Wrapped Dates*

With Roasted Pepper-Tomato Sauce

*Wine Poached
Shrimp Skewer*

With drunken Grapes

APPETIZER

Pistachio Crusted Chinook Salmon

*Tangerine Butter Sauce, Calrose Rice, and Broccoli-Apple-Almond Slaw
Chardonnay | Napa | 2022*

SALAD

Heirloom Tomato Tartare

*Brioche Crouton, Yellow Tomato Concasse, Arugula, Side Up Quail Egg,
Rosé Vinaigrette, Cypress Grove Goat Cheese, Basil Olive Oil*

ENTREE

Roasted Beef Tenderloin with Red Wine Shallot Reduction

*Parmesan Potato Purée with Grilled Asparagus,
Marinated in Red Wine Vinaigrette*

Cabernet Sauvignon | Napa | 2022

DESSERT

Wine Poached Concord Grape Crumble

*With California Limoncello, Strawberry Coulis,
Almond Streusel, Amaretto Whipped Cream*

Lucky Goat Coffee & Twinings Tea



FLORIDA STATE UNIVERSITY Dedman College of Hospitality

The Vintners:

<i>General Manager</i>	<i>Ava Rosen</i>
<i>Chef</i>	<i>Anthony Chacon</i>
<i>Sous Chef</i>	<i>Maxwell Potter</i>
<i>Bar Manager</i>	<i>Maggie Wilbur</i>
<i>Service Manager</i>	<i>William Foster</i>
<i>Service Manager</i>	<i>Sydney Putnam</i>
<i>Service Manager</i>	<i>Sela Zaccagnino</i>
<i>Steward Manager</i>	<i>Caroline Ball</i>

Thank You!

Getting tipsy on good feelings was the hope of our vintners for you and your tasting peers this evening. Thank you for joining us on our trip to Napa Valley, get home safe. As Robert Louis Stevenson would say, "...and the wine is bottled poetry..."

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