

little dinner series

LDS

NOWRUZ: SPRING BLOSSOMS IN PERSIA

PERSIAN

SIGNATURE
COCKTAIL

CUISINE

Sumac Sunrise Martini

Vodka, Pama, mint, fresh orange juice, fresh lemon juice, and a sumac and mint simple syrup. Garnished with a sugar and sumac rim and a candied or dried orange

HORS D'OEUVRES

Kuku Sabzi

herb frittata, beet and feta whip, walnuts, maldon salt

Kabob Koobdieh

minced lamb and beef squares, roasted tomatoes, green bell peppers, spicy pomegranate honey glaze

Blooming Bruschetta

fried lavash, herbed goat cheese spread, pomegranate seeds

Vermentino: Light and acidic, slightly sweet. notes of lime, grapefruit, green apple and

APPETIZER

Goldfish

Saffron & citrus pan-fried halibut, herbed basmati rice, cilantro lime yogurt sauce, candied beets & oranges

SALADS

Serkeh Shirazi

persian cucumber, tomato, red onion, cilantro, watercress, citrus vinaigrette

MAIN COURSE

Sonbol Spiced Lamb

Spiced lamb rack, basmati rice, carrot apple slaw lentil puree, sumac bechamel, hyacinth

Barbera: Medium bodied, high acid red with very light tannic structure. notes of tart cherry

DESSERT

Shirini

vanilla roulade, saffron and rose water ice cream, candied rose petal and pistachio crumble, cardamom sharbat drizzle

Lucky Goat Coffee | Twinings Tea



FLORIDA STATE UNIVERSITY
Dedman College of Hospitality

OUR CARAVAN:

GENERAL MANAGER: KATE KRAMER

CHEF: BRE BROWN

SOUS CHEF: CAITLIN SHAPOURMANESH

BAR MANAGER: MELISSA DAUPHINEE

SERVICE MANAGER: GABRIELA MILLER

SERVICE MANAGER: SABRINA DE ROSA

SERVICE MANAGER: BENJAMIN SHAPIRO

STEWARD MANAGER: JOSHUA YOUNGER

با آغاز نوروز، سپاسگزاری می‌کنم از روزهای پر از نور و امید از گلهای بهاری که لبخند زندگی را می‌آورند و از همه آنچه که در این فصل شکوفا می‌شود

With the beginning of Nowruz, I am thankful For days filled with light and hope. For the spring flowers that bring the smile of life and for all that blossoms in this season.

THANK YOU!



131 MAIN
RESTAURANT



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SUSTAINABLE CAMPUS

