

little dinner series
LDS

AMOR DE SABOR

March 7, 2024

Signature Cocktail

Kiwi Cucumber Margarita

Silver Tequila, Triple Sec, Kiwi-Cucumber Puree, Pineapple Juice,
Lime Juice, Agave, Cilantro-Lime Salt Rim, Pineapple Leaf

Hors D'oeuvres

Sope con Nopal

Cumin-Lime Black Bean Puree,
Pickled Onion, Creme Fraiche,
Cilantro

Al Pastor Street Taco

Grilled Pineapple, Onion,
Lime, Cotija

Ceviche de Pescado

Red Snapper, Avocado, Lime,
Red Onion, Cilantro, House-Fried
Tortilla Chips

Appetizer

Pavo al Achiote

Achiote Grilled Turkey Breast, Street Corn, Tomato-Guajillo Salsa,
Lime, Cilantro

Finca Torremilanos | Peñalba López Blanco | Spain | 2019

Soup

Sopa de Lima

Lime, Cilantro, & Tortilla

Entree

Brochetas Picantes de Carne

Chili-Garlic Rubbed Flank Steak & Veggie Skewers Served on a bed
of Mexican Rice

Pavo Real | Red Wine | Guanajuato | México | 2018

Dessert

Sorbete de Nopal y Lima

(Cactus or prickly pear here), Cocada, Assorted Tropical Fruits, Mint
Lucky Goat Coffee | Twinings Tea



FLORIDA STATE UNIVERSITY
Dedman College of Hospitality

The Team

General Manager: **Sasha Smith**
Steward Manager: **Autumn Rose**
Chef: **Kelsey Brown**
Sous Chef: **Vincent Brunory**
Bar Manager: **Reanna Walker**
Service Manager: **Aisha El-Gazzar**
Service Manager: **William Koo**
Service Manager: **Jacqueline Gormely**

Gracias!

Señoras y señores, as we wrap up, we wanted to thank you for joining us in our celebration of flavor. We hope this experience inspires you to savor every moment, appreciate every nuance, and share the joy of togetherness. We got the fiesta started -- now it's up to you to keep it going! May your life be filled with amor, sabor, and so much more. Adiós and muchas gracias!

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