

*little dinner series*  
**LIDS**

**THE ROMAN EMPIRE**

APRIL 9, 2024

**COCKTAIL**

A DRINK FOR THE GODS

BRANDY, MEAD, WHITE GRAPE JUICE, HERBAL  
INFUSION, LEMON JUICE

**HOR D'OEUVRES**

PANEM ET CIRCENSES

BLUE CRAB MOUSSE CROSTINI WITH GREEN OLIVE-  
PIMENTO TAPENADE, BASIL AND PARSLEY

AUDENTES FORTUNA IUAVAT

HOT SAGE HONEY GLAZED LAMB LOLLIPOP

PRO AMORE CASEI

GRILLED HALLOUMI CHEESE WITH ROSEMARY-FIG JAM,  
LEMON, PARSLEY

**APPETIZER**

MEMENTO VIVERE

SEARED SCALLOPS , ROMAN GNOCCHI, MELTED  
LEEKs, ROASTED RED AND YELLOW PEPPERS,  
WHITE WINE GARLIC FUMET  
PAIRED WITH VERDICCHIO

**SALAD**

ALEA IACTA EST

GRILLED WEDGE ROMAINE, CAESAR DRESSING, CRISPY  
PROSCIUTTO, CROUTONS, SHAVED PARMESAN

**ENTREE**

VENI, VIDI, VICI

COLD SMOKED HERBED PORK TENDERLOIN, MOREL &  
PORCINI RISOTTO, MARINATED ZUCCHINI AND  
RADICCHIO SLAW, JUS  
PAIRED WITH PRIMITIVO

**DESSERT**

LIBUM

RICOTTA HONEY CHEESECAKE, APRICOT  
AGRODOLCE, LIMONCELLO SABAYON, DRIED  
FIGS



FLORIDA STATE UNIVERSITY  
Dedman College of Hospitality

# The Emperors

**General Manager: Makayla Engler**

**Chef: Elizabeth Natherson**

**Sous Chef: Isabelle Augustin**

**Bar Manager: Jarrett Affronti**

**Service Manager: Jessica Linge**

**Service Manager: Keane Tibon**

**Service Manager: Mark Diamond**

**Steward Manager: Valentina Celiz**

## Thank you!

Salvēte, hail and welcome, esteemed diners! Embrace the splendor of this occasion, for you are honored guests in our midst. As the Ancient Romans cherished the company of kindred spirits, so too do we rejoice in your presence. We hope you enjoy the night, vivat!

**131 MAIN**  
RESTAURANT



FLORIDA STATE UNIVERSITY  
SUSTAINABLE CAMPUS

**FSU**



**RECYCLES**



