LDS

A FEAST ON THE NILE
OCTOBER 19, 2023

COCKTAIL
DRINK OF PHARAOHS
Vodka, Aperol, Hibiscus-Honey Tea, Pomegranate Juice, Grapefruit Juice, Rose Float.

HORS D’OEUVRES
CURSED KOFTA
Spiced Yogurt infused Lamb Meatball.

EGYPTIAN FETA BITES
Feta Cheese Spread, Pine Nuts, Toasted Pita.

OASIS IN A GOBLET
Baba ganoush, Shrimp, Crackers, Pita, Olives.

APPETIZER
SAYADIEH
Pan-seared Sea bass, Turmeric-Cumin Rice, Cucumber Tomato Salad.

| Mylonas Assyrtiko | Moscofilero | Peloponnese | Greece | 2022 |

SALAD
GREENS OF THE NILE
Barley, Spinach, Pomegranate seeds, Grapefruit Slices, Pistachios, Orangeflower Vinaigrette.

ENTREE
A KINGS DINNER
Filet Mignon, Pomegranate Reduction, Hot White Bean Salad.

| Fuedo Principi Di butera | Agiorgitiko | Nero d’Avola | Italy |

DESSERT
BASBOUSA
Orange-Honey Semolina Cake, Coconut Ice cream, Spiced Orange Coulis, Crushed Pistachios.

| LUCKY GOAT COFFEE | TWINNING TEA |
MANAGEMENT TEAM

GENERAL MANAGER  RACHEL MACHADO
CHEF             CONNOR KENT
SOUS CHEF        KATIE THORNHILL
BAR MANAGER      EMMA MCCASKILL
SERVICE MANAGER  LUCAS MANLEY
SERVICE MANAGER  JULIETTE MCCORMICK
STEWARD MANAGER  KAMERON HENRY

MAY YOUR HUNGER REST IN ETERNAL SLUMBER
WE LEAVE YOU WITH THE WARMEST HEARTS AND FULLEST STOMACHS AND HOPE YOU HAVE ENJOYED A NIGHT AS A PHARAOH ON THE NILE RIVER. THANK YOU!

@FSULITLLEDINNERSERIES

FSU RECYCLES