WILD WEST
OCTOBER 20, 2022

GUNSMOKE MULE
Whiskey, Housemade Ginger Beer, Liquid Smoke, Mint, Lime,

HORS D’OEUVRES

APRICOT BITES
Chopped Pistachios, Goat Cheese, Dried Apricots

HOE BITES
Roasted Butternut Squash, Braised Lamb, Chimichurri, Hoe Cake

VENISON BITES
Venison Sausage stuffed mushrooms with blackberry preserves & fresh thyme

APPETIZER
Cold smoked rainbow trout
Local corn grit cake, oven-dried tomato butter broth, pickled poblano peppers

| Rose |

COWBOY BEAN SOUP
Ground Bison, heirloom cattle beans, worcestershire bone broth, bacon, bell peppers, tomato

ENTREE
Bison Flank Steak
Huckleberry jus, sweet, potato puree, caramelized brussels sprouts

| Cabernet Sauvignon |

DESSERT
Apple Upside Down Cake
Vanilla bean-ginger ice cream, whiskey caramel

| Lucky Goat Coffee | Twinings Tea |
COWBOYS

General Manager  Sebastian Vera
Executive Chef  Jonah Harvey
Sous Chef  Sabrina Bolenbaugh
Bar Manager  Ian Chapman
Steward Manager  Charles Mordente
Service Manager  Katherine Beaudoin
Service Manager  Brandon McCrackine
Service Manager  Bennit St. Fleur

Thank you!
(Salutation in progress)

@fsulittledinnerseries