WELCOME TO THE WILD WEST
October 28, 2021

Signature Cocktail:
Prickly Pear Margarita
Tequila, triple sec, lime juice, prickly pear syrup, agave

Hors d’oeuvres:
Bison Meatballs
Chicory–bourbon sauce

Bedroll Biscuit
Housemade biscuit, Benton’s country ham, jalepeño–pepper jam

Smoked Mahi Mahi
Sweet corn johnnycake, cowboy caviar, sorrel aioli

Appetizer:
Jonesin’ for Jackrabbit
Cider vinegar braised rabbit, molasses baked beans, tobacco onions
| Chardonnay |

Soup:
Texas Style Chili
7-chilis housemade chili paste, diced beef chuck, corn–infused beef stock

Entrée:
Coffee Mopped Ribeye
Loaded potato, skillet roasted brussel sprouts, red–eye gravy
| Cabernet Sauvignon |

Dessert:
California Gold Rush
Gooey lemon bars, passionfruit curd, golden ganache truffles, pineapple dust
| Lucky Goat Coffee | Twinings Tea |
FLORIDA STATE UNIVERSITY
Dedman College of Hospitality

General Manager: Adeline Port
Chef: Lauren Ianni
Sous Chef: Mckenna Weathers
Steward Manager: Julianna Deaton
Bar Manager: Matthew Gordon
Service Managers: Mariah Carruthers & Emma Marsden

@fsulittledinnerseries

SO LONG PARTNER
Thank you for comin' out west with The Little Dinner series. We appreciate your continuous support and hope to see you 'round these parts again soon. Don't be a stranger.