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little dinner series  
**LDS**

# 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:

*Fonesin' 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*

Goopy lemon bars, passionfruit curd, golden ganache truffles, pineapple dust  
|Lucky Goat Coffee|Twinnings Tea|

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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.

