



little dinner series
LDS

CALIFORNIA GOLD RUSH

November 21, 2024

SIGNATURE COCKTAIL

Foofs Gold

bourbon whiskey, wood bitters,
honey-thyme syrup, smoked lemons

HORS D'OEUVRES

Forty-Niner Oysters

broiled oysters, parsley butter,
creamed spinach, breadcrumbs

Dynamite Lumpia

pork, garlic, and onion
stuffed chili peppers

The Motherfode

sourdough crostini, brie,
blackberry jam, maple bacon

APPETIZER

Gold Digger

seared crab cake, spicy aioli, ginger-lime coleslaw

Maison Noir Wines | Riesling Blend | Willamette Valley | Oregon | 2021

SALAD

Orange Poppy Seed Salad

spring mix, golden apples, pomegranate seeds, goat
cheese, candied pecans, orange poppy seed vinaigrette

MAIN COURSE

Steak à l'aim

filet mignon, horseradish sauce, truffle parmesan mushroom risotto
Pendulum | Cabernet Sauvignon | Columbia Valley | Washington | 2021

DESSERT

Strike it Rich

ghirardelli dark chocolate creme brûlée,
raspberries, gold flakes

Lucky Goat Coffee | Twinings Tea





FSU

DEDMAN COLLEGE OF HOSPITALITY



THE MINERS:

GENREAL MANAGER:

SYDNEY MOHLER

STEWARD MANAGER:

MADELEINE RYAN

CHEF:

JILLIAN MORSE

SOUS CHEF:

CONNOR HUTCHINSON

BAR MANAGER:

PETER CAUFIELD

SERVICE MANAGER:

OLIVIA CERRONE

SERVICE MANAGER:

MAYA THEODOROPOULOS

SERVICE MANAGER:

MAKAYLA MYDELL

THANK YOU!

Howdy miners, c'heers to all for joinin' us tonight! We sure hope y'all have a mighty fine time diggin' for gold on this special evenin'. We reckon you'll enjoy the nuggets of flavor we've rustled up, just as much as we've enjoyed havin' your company. Thanks kindly, and here's hopin' we strike gold again soon!

THE LITTLE DINNER SERIES IS GRACIOUSLY
SPONSORED BY:

131 MAIN RESTAURANT



@fsutitledinnerseries

Scan this QR code to get
involved with LDS!!



FLORIDA STATE UNIVERSITY
SUSTAINABLE CAMPUS