

little dinner series
LDS

NEW ENGLAND *Charm*

NOVEMBER 4, 2021

COCKTAIL

New England Sour

Vodka, maple syrup, ruby red grapefruit juice, lemon juice
cranberry juice, Angostura orange bitters, cranberry

HORS D'OEUVRES

Martha's Vineyard Shrimp

Bacon wrapped
shrimp with
tomato jam

Newport Fritters

Lobster-corn fritter,
truffle tartar sauce,
chive

Providence Sliders

Cranberry sun-dried
tomato pesto,
squash, and feta on
a mini brioche bun

APPETIZER

Linguini with Alligator Harbor Clams

Basil-parmesan compound butter,
chive oil, Parmigiano-Reggiano

Vermentino

SOUP

Boston Harbor Crab Bisque

Crab cake croutons, black pepper-lemon crema, Italian parsley

ENTREE

Maple Glazed Bone-in Pork Chop

Sweet corn risotto, wilted greens

Cabernet Franc

DESSERT

Deconstructed Apple Pie

Caramelized Pink Lady, Granny Smith, & Fuji apple, apple brandy caramel,
free-form lattice, vanilla bean ice cream, candied walnut crumble

LUCKY GOAT COFFEE | TWININGS TEA



FLORIDA STATE UNIVERSITY
Dedman College of Hospitality

MANAGEMENT TEAM

<i>General Manager:</i>	<i>Taylor Cobbler</i>
<i>Chef:</i>	<i>Rachel Dennis</i>
<i>Sous Chef:</i>	<i>Sydney Maslin</i>
<i>Bar Manager:</i>	<i>Katie Ferguson</i>
<i>Steward Manager</i>	<i>Garrett Kapper</i>
<i>Service Managers:</i>	<i>Frier Laboda</i> <i>Emily Cassidy</i>



On behalf of the management team, we want to thank you for dining with us this evening. We hope to not only have met your expectations for tonight but to have exceeded them.



@fsulittledinnerseries

