

little dinner series

SPIRIT OF PERU

NOVEMBER 9, 2021

SIGNATURE COCKTAIL

LLAMA MULE

La Caravedo Peruvian Pisco,
Homemade Ginger-Pineapple Syrup,
Lime Juice, Ginger Beer, Fruit Crown

HORS D'OEUVRES

CEVICHE LIMA

Mahi-Mahi, Lime Juice, Sweet Potato,
Red Onion, Sweet Peppers, Corn, Cilantro

ANTICUCHOS

Marinated & Chargrilled Beef Hearts, Cilantro

CAUSA CROQUETA

Fried Multi-Colored Potato Mash,
Aji Amarillo, Cilantro-Lime Aioli

APPETIZER

ENSALADA DE PULPO

Octopus Salad, Scallions, Red Onion, Green Bean,
Lime Juice, Peruvian Peppers, Cilantro

SAUVIGNON BLANC

SOUP

CHUPE DE CAMARONES

Shrimp Broth, Poached Shrimp, Potatoes,
White Rice, Aji Amarillo, Corn, Red Onion, Cilantro

ENTRÉE

LOMO SALTADO

Marinated Flank Steak, White Rice, Tomato, Aji Panca
Fried Yuca, Bell Peppers, Poached Egg, Cilantro

CARMÉNÈRE

DESSERT

SUSPIRO DE LIMEÑA

Caramel, Port Wine Syrup, Meringue, Cinnamon, Churro





FLORIDA STATE UNIVERSITY
Dedman College of Hospitality

General Manager
Chef
Sous Chef
Bar Manager
Steward Manager
Service Manager
Service Manager
Service Manager

Heather Finley
Laura Ortega
Carly DeMaio
Lauren Herbert
Parker Thompson
Kory Rautter
Caroline Good
Keely Sherman



@fsulittledinnerseries

**"Does travel bring wisdom? I think there is
no better place to find out than Peru."
- Anthony Bourdain**

We thank you for choosing to discover Peru's
culture and exquisite cuisine with us this evening.
Chau y Adiós!



FLORIDA STATE UNIVERSITY
SUSTAINABLE CAMPUS

