

little dinner series
LDS

SOHO SPEAKEASY

December 2, 2021

COCKTAIL

Bees Knees

Gin, elderflower liqueur, lemon juice, honey comb,
tonic

HORS D'OEUVRES

Oysters Rockefeller

Spinach, Pernod, Pecorina Romano cheese

Distillery Deviled Eggs

Truffle oil, chives

Mobster Stuffed Mushrooms

Baby Bella mushrooms, spinach, Italian sausage

APPETIZER

Prohibition Pot Pie

Herb-garlic brined chicken breast, sauce
supreme, mire poix
[Chardonnay - California]

SALAD

Waldorf Salad

Baby greens, Pink Lady apple, candied walnuts,
smoked grapes, cranberry-champagne vinaigrette

ENTRÉE

Bourbon Glazed Beef Tenderloin

Duchess potatoes, grilled broccolini, demi-glace
[Bordeaux - France]

DESSERT

Pineapple Inside Out Cake

Pineapple Macadamia Financier,
Sour cherry gastrique

Lucky Goat coffee | Twinings tea



FLORIDA STATE UNIVERSITY
Dedman College of Hospitality

Managers

General Manager..... Katelyn Appel
 Chef.....Vanessa Salvatierra
 Sous Chef.....Ethan Cannata
 Service Manager.....Olivia Gorman
 Service Manager.....Katherine Noonon
 Bar Manager..... Luke Druckman
 Steward Manager..... Travis Rainey

During these crazy times, it is nice to have a place to go and let off some steam, we hope we provided you with this opportunity! Thank you for visiting The Soho Speakeasy and please remember not a word to the cops!

  @FSUlittleddinnerseries

