

little dinner series

APRÈS-SKI SOIRÉE

December 3, 2024

SIGNATURE COCKTAIL

BLACK DIAMOND

Vodka, St. Germain, Muddled Blackberries, Lime Juice, Rosemary

HORS D'OEUVRES

BUNDLED UP

Venison Wellington,
Puff Pastry,
Mushroom

ICE FISHING

Dill Rye Crostini,
Smoked Trout Mousse,
Sour Cream, Chives,
Picked Red Onions

GONE SLEDDING

Mushroom,
Spinach, Sausage,
Swiss Cheese

APPETIZER

BRAISED WILD BOAR

Honey Glazed Brussel Sprouts, Golden Raisins, Chopped Parsley,
White Wine Gastrigue

WINE PAIRING

SOUP

BRECKENRIDGE BISQUE

Golden Carrot, Apple, and Ginger Bisque, Candied Pecans,
Lemon Cream, Fresh Thyme

ENTRÉE

ROCKY MOUNTAIN ROAST

Rack of Lamb, Diced Potatoes, Roasted Mushrooms,
Rainbow Carrots, Cider Braised Greens, Grilled Pears

WINE PAIRING

DESSERT

POWDERED PEAKS

Buttery Tart Shell, Hazelnut Praline Filling, Whipped Cream

LUCKY GOAT COFFEE | TWININGS TEA



DEDMAN COLLEGE
OF HOSPITALITY

MANAGEMENT TEAM

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| General Manager: | Lindsey Gilmore |
| Chef: | Gia Pendleton |
| Sous Chef: | Logan Hutchinson |
| Service Manager: | Georgia Scott |
| Service Manager: | Kinsey White |
| Service Manager: | Ashley See |
| Bar Manager: | Nina Mozeleski |
| Steward Manager: | Kelly Cassese |

As we hang up our skis and enter the lodge, we want to thank you for hitting the slopes with us tonight at the Little Dinner Series! It has been a pleasure warming you up after a long day on the mountains. We hope you had a warm, joyous, and memorable night filled with comforting meals and your snowy adventures! Ski you back soon!

WE'D LIKE TO THANK OUR SPONSERS!

131 MAIN
RESTAURANT



FLORIDA STATE UNIVERSITY

SUSTAINABLE CAMPUS



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