Avatar: Experience Pandora
December 7th, 2023

Cocktail (Näk)
EYWA’S ELIXER
BUTTERFLY PEA FLOWER INFUSED GIN, PEAR BRANDY, PEAR-ROSEMARY-HONEY SYRUP, LEMON JUICE, GINGER BEER

Hors D’oeuvres (Tsyey)
FOREST FLOOR DELIGHTS
ASSORTED MUSHROOM BRUSCHETTA WITH FONTINA CHEESE
HALLELUJAH MOUNTAIN FINANCIERS
DUCK FAT FINANCIERS, CHICKEN LIVER MOUSSE, MICROGREENS
ILU BITES
ROASTED BUTTERNUT SQUASH, GRILLED GARLIC SHRIMP, FRESH OREGANO, LEMON JUICE

Appetizer (Lesngä’i Syuve)
NA’VI SPIRIT ROAST
CIDER BRINED & HONEY GLAZED PORK TENDERLOIN, PURPLE CARROT PUREE, APPLE ENIVE SLAW, PARSLEY-BASIL OIL
WINE PAIRING 1 (Rosé)

Salad (Ewll Sey)
Pandoran Paradise Salad
LEAFY MIXED GREENS, GRAPEFRUIT SUPREMES, BLUEBERRIES, PINK POACHED PEARS, TOASTED GOAT CHEESE ROUNDS, TOASTED ALMONDS, EDIBLE FLOWERS, BLOOD ORANGE VINAIGRETTE

Entrée (Txin Syuve)
Toruk Mak’to’s Victory Meal
SEARED LAMB LOLLIPOPS WITH COMPOUND BUTTER, SWEET POTATO GNOCCHI, CHIOGGA BEETS, SAGE BROWN BUTTER, HONEY-BALSAMIC BRUSSEL SPROUTS, PINK TUILE SHARDS
WINE PAIRING 2 (Red)

Dessert (Ber’ri)
Bioluminescent Berry Cheesecake
BLUEBERRY VANILLA CHEESECAKE, BLACK CHERRIES, PINK PITAYA, STRAWBERRY SYRUP, GARNISHED WITH RASPBERRY DUST & MINT SPRIG
SERVED WITH LUCY GOAT COFFEE & TEA
"The People Say We Live In Pandora, And Pandora Lives In Us."

May your spirit soar like a banshee through the floating mountains, and your heart be as pure and vibrant as the bioluminescent flora of Pandora. Eywa guide your path, and may your journey be filled with wonder and connection. Oel ngati kameie, my friend.

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