

little dinner series

HOUDINI'S ESCAPE

MARCH 4, 2025

SIGNATURE COCKTAIL

THE ESCAPE ARTIST

GIN, LEMON JUICE,
BUTTERFLY PEA FLOWER SYRUP, TONIC

HORS D'OEUVRES

DEAL WITH THE

DEVIL EGGS

SPICY DEVEILED EGGS,
SRIRACHA, RED CHILI PASTE

MAGICIAN'S WAND SKEWER

MARINATED GRILLED
VEGETABLE SKEWER WITH
BELL PEPPER, ZUCCHINI,
GOLDEN BEET,
YOGURT-DILL SAUCE

HOUBLINI

BUCKWHEAT BLINIS,
CRÈME FRAICHE, CAVIAR,
PICKLED RED ONION

APPETIZER

APPEARING RABBIT ROULADE

STUFFED RABBIT LOIN WITH HERBS, CARROT, PROSCIUTTO, AND GOAT
CHEESE, CARROT PURÉE, MICRO GREENS,
BACON JAM

BIANCHI | SAVVIGNON BLANC | MONTEREY COUNTY, CALIFORNIA | 2023

SOUP

POTION OF PAPRIKASH

HOUSE-MADE CHICKEN BROTH, CHICKEN, PAPRIKA, SPAETZLE, SOUR CREAM

ENTRÉE

SMOKE AND MIRRORS DUCK

SMOKED DUCK BREAST, CHERRY BOURBON GLAZE, DUCHESS POTATOES,
CHARRED BROCCOLINI, PICKLED CHERRY & FENNEL GIARDINIERA

PORTLANDIA | PINOT NOIR | WILLAMETTE VALLEY, OREGON | 2023

DESSERT

DOVE'S ESCAPE

AMARETTO ALMOND SPONGE CAKE, SWISS BUTTERCREAM
FROSTING, DARK CHOCOLATE SQUARE, RASPBERRY COULIS

LUCKY GOAT COFFEE | TWININGS TEA

FSU | DEDMAN COLLEGE OF HOSPITALITY

GENERAL MANAGER: KAILEE GORDON

CHEF: SARAH HANERFELD

SOUS CHEF: KIERAN MODHERA

STEWARD MANAGER: GARRETT HOOD

SERVICE MANAGER: NEVE MEREDITH

SERVICE MANAGER: HELENA QUIROS

SERVICE MANAGER: ANDRES CASTILLO

BAR MANAGER: DAVID BASS

NOW YOU SEE US, NOW YOU DON'T! THANK YOU FOR ESCAPING WITH US AND MAKING THIS AN EVENING TO REMEMBER. WE HOPE YOU ENJOYED THE ILLUSIONS AND THE COMPANY AS MUCH AS WE DID. UNTIL NEXT TIME, MAY YOU REMEMBER THE MAGIC!

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FSU  RECYCLES