

little dinner series
LDS

TEXMEX TAKEDOWN

April 15, 2025

SIGNATURE COCKTAIL

TEX MEX TANGO

Silver Tequila • Roasted Jalapeño Mango Purée • Lime Juice • Orange Juice • Agave • Jalapeño • Tajin Rim

HORS D'OEUVRES

TEXAS TWILIGHTS

Goat Cheese Stuffed Date • Jalapeño • Bacon • Maple Syrup • Smoked Paprika

FIESTA FOLDOVERS

Empanadas with Roasted Peppers • Sweet Potato Mash • Black Beans • Grilled Onion • Queso Fresco

TACOS DE TEQUILA

Tequila-marinated Skirt Steak • Corn Tortilla • Blood Orange-Pineapple Pico de Gallo

APPETIZER

ROULADO POBLANO

Poblano Pepper Pinwheel stuffed with Chorizo • Monterey Jack Cheese • Onion • Garlic • Avocado-lime Crema • Smoked Tomato Salsa

L.A. Cetto Reserva Privada Chardonnay

Wine Paring

Producer • Varietal • Sub-region • State/Country • Year

SOUP

BISON CHILE CON CARNE

Ground Bison • Morita Chili Peppers • Blistered Tomatoes • Frijoles • Jalapeños • Cheddar • Sour Cream • Scallion

ENTRÉE

STOCKYARD SMOKE PLATE

Smoked Brisket • Pasilla Chile Mole • Honey Roasted Root Vegetables • Jicama-Red Cabbage Slaw

Wine Paring

Alexander Valley • Zinfandel • Sonoma County • 2018

DESSERT

TRES LECHES CAKE

Prickly Pear • Coconut Whipped Cream

FSU

DEDMAN
COLLEGE OF
HOSPITALITY

LOS GERENTES

General Manager: Isabelle Umstead

Chef: Grace Clark

Sous Chef: Scott Haney

Service Manager: Halee Creely

Service Manager: Ella Cornett

Service Manager: Ryan Washko

Steward Manager: Cooper Dowling

Bar Manager: Lexi Havens

GRACIAS

Thank you for letting us transport you to our southern border, where tacos tango with brisket, and smoky spice two-steps with fresh salsa! We hope you enjoyed this bold fusion of flavors as much as we enjoyed sharing it with you. Here's to más sabor, más spice, and even more good times—¡hasta luego!

LITTLE DINNER SERIES GRACIOUSLY SPONSORED BY

131 MAIN
RESTAURANT



@FSULITTLEDINNERSERIES

SCAN THIS QR
CODE TO GET
INVOLVED WITH
THE LITTLE
DINNER SERIES!

