GARDEN SOIREE
JUNE 22, 2023

SPECIALTY COCKTAIL
STRAWBERRY-BASIL GIN AND TONIC
GIN, LIME JUICE, STRAWBERRY SYRUP, ORANGE BITTERS, TONIC WATER, STRAWBERRY AND BASIL GARNISH

HORS D’OEUVRES

GREAT FIRE BITES
LOBSTER-PEPPER JACK HUSHPUPPIES, OLD BAY TARTAR SAUCE

GARDEN GEM CROSTINI
GARLIC TOAST WITH SHAVED BEETS, WATERMELON RADISH, TURKISH FIGS, CHEVRE, RED WINE-LEMON VINAIGRETTE

BRINE AND DICE
FRIED GREEN TOMATOES WITH BACON REMOULADE, PICKLED OKRA, CHARRED JALAPENO

APPETIZER

CHARLESTON CRAB CAKES & GRITS
LEMON-HERB GRILLED SHRIMP, PEPPER JELLY LOBSTER BROTH, TOMATO CONCASSE, BASIL, WHITE CHEDDAR HEIRLOOM GRITS

SOUTH BLOSSOM SALAD
ARUGULA, BABY SPINACH, FRIED BRIE, TOMATO PRESERVES, CUCUMBER, MINT, SPRING ONION, EDIBLE FLOWERS, APPLE THYME VINAIGRETTE

ENTREE

LOW COUNTRY SMOKEHOUSE CHOP
HONEY MUSTARD BRINED & SMOKED PORK CHOP, CARAMELIZED ONION MASHED POTATOES, BACON BRAISED COLLARDS, POTLIKKER DEMI-GLACE

DESSERT

LAVENDER PEACH BLISS PIE
BRULEED LAVENDER BUTTERMILK PIE, HONEY SHORTBREAD CRUST, PEACH COULIS, FRESH STRAWBERRY
THANK YOU

THANK YOU FOR JOINING US ON THIS CULINARY ADVENTURE TO SIMPLER TIMES. WE HOPE OUR ONE-TIME-ONLY MENU HAS SATISFIED YOUR TASTE BUDS AND PROVIDED A MEMORABLE DINING EXPERIENCE. AS WE BID FAREWELL TO THIS SPECIAL OCCASION, WE INVITE YOU TO SAVOR THE FLAVORS OF CHARLESTON WHEREVER YOU GO. FROM OUR KITCHEN TO YOUR HEART, WE THANK YOU FOR YOUR SUPPORT AND LOOK FORWARD TO WELCOMING YOU BACK SOON.

GENERAL MANAGER.........................AVA JOHNS
STEWARD MANAGER.................MIGUEL ARRAS
CHEF..............................STEPHANIE HOWARD
SOUS CHEF..........................MADI VIOSCA
BAR MANAGER....................MICHAEL DELNAY
SERVICE MANAGER.........TATE RODEMAKER
SERVICE MANAGER..........GIANNA PICARELLI

little dinner series

FSULITTLLEDINNER SERIES

FSU RECYCLES

FOOD RECOVERY NETWORK

SUSTAINABLE CAMPUS