

little dinner series
LDS

Blackbeard's Conquests

July 27, 2021

Grog

Ahoy Matey Mojito

Silver Rum, Pineapple Juice, Cream of Coconut,
Lime Juice, Brown Sugar Simple Syrup, Mint,
Grilled Pineapple, Soda Water, Toasted Coconut-Turbinado Rim

Hor D'oeuvres

Cackle Fruit

Deviled Quail Egg,
Buttered Toast Point,
Roasted Garlic Aioli

Walk the Plank

Cedar Plank Salmon Dip,
Marinated Cucumber,
House Cured Salmon,
Capers, Chive

Cannon Balls

Lamb Merguez
Sausage Meatballs,
Ras-El-Hanout
Tomato Gravy

Appetizer

Shiver Me Timbers

Marinated Grilled Shrimp, White Wine Poached Octopus,
Buttermilk Fried Calamari, Pineapple Rum Slaw, Chimichurri
| Sauvignon Blanc |

Soup

Yo Ho Ho

Ground Turtle, Tomato, Lemon, Medium Roux, Scallion,
Worcestershire, Boiled Egg, Spinach, Parsley

Entree

X Marks the Spot

Grilled Bone-In Pork Chop, Sea Island Red Peas,
Carolina Gold Rice, Local Summer Squashes, Star Anise Demi Glace
| Pinot Noir |

Dessert

Shipwrecked

Coconut Paylova, Pineapple-Lime Sherbet,
Tropical Fruits, Butter Rum Sauce
| Lucky Goat Coffee | Twinings Tea |



FLORIDA STATE UNIVERSITY
Dedman College of Hospitality

Crew

General Manager Bethany Baratelli
Chef Zachary Marquardt
Sous Chef Macey Reemsnyder
Bar Manager Chagara Nixon
Service Manager Nhan Nguyen
Steward Manager Joseph Correia

We wish you a fair wind ever and always!

We leave you with this common pirate saying that wishes good fortune and a safe journey upon all who hear it.

We thank you for joining us on this adventure and hope ye landlubbers return soon!



@fsulittledinnerseries

