

LITTLE DINNER SERIES PRESENTS:

Garden of Eating

July 22, 2021

SPECIALTY COCKTAIL

Forbidden Fruit

Aperol, Brandy, Sparkling Apple Juice, Cranberry
Apple Juice, Lemon, Apple

HORS D'OEUVRES

Forage Skewers

Balsamic-Glazed Shiitake Mushroom, Mozzarella
Pearl, Roasted Red Pepper, Caramelized Pearl
Onion, Basil, Arugula Pesto

Petals of Paradise

Mini Spinach-Artichoke Quiche with Fontina, Parmesan,
Marinated Summer Tomatoes

Garden of the Sea

Bacon-Wrapped Scallops with Saffron Aioli

APPETIZER

Cottontail Pasta

Braised Rabbit with Housemade Pappardelle, Wilted Spinach,
Brandy-Tomato Sauce, Herb Butter
Sauvignon Blanc

SALAD

Eve's Green Salad

Bibb Lettuce, Fried Goat Cheese, Pear Preserves,
Roasted Figs, Pecans, and a Lemon Vinaigrette

ENTRÉE

True Roots Feast

Red Wine Braised Beef Short Ribs, White Cheddar Smashed Potatoes,
Braising Jus, Carrot-Apple-Fennel Slaw
Cabernet Sauvignon

DESSERT

Taste of Temptation

Caramelized Apples, Cinnamon Oat Crumble,
Housemade Vanilla Bean Ice Cream, Ginger Caramel



FLORIDA STATE UNIVERSITY
Dedman College of Hospitality

General Manager

Madeline White

Executive Chef

Cameron Orsi

Sous Chef

Tara Hajari

Bar Manager

Abby Riley

Steward Manager

James Guerry

Service Manager

Jade Littrell

We thank you for joining us at the Garden of Eating this evening and giving in to temptation.

We wish you farewell as you take your newfound knowledge into the world.



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SUSTAINABLE CAMPUS

