



little dinner series
LDS
MIDNIGHT IN MEXICO CITY

April 1, 2021

COCKTAIL

Agua De Jamaica

Mezcal, Hibiscus Tea, Fresh Agave Syrup, Garnished with a Lime Slice

HORS D'OEUVRES

Sopes del Pueblo

Crispy Corn Pocket, Refried Frijoles, Lettuce, Avocado, Queso Cotija

Tacos al Pastor

Pork, Grilled Pineapple, Red Onions, Cilantro,
Lime Juice

Meatballs del DF

Beef Meatball, Fire-roasted Tomato Chipotle
Sauce

APPETIZER

Yuca Frita En Casita

Fried Yuca, Shrimp Fritters, Mole Sauce, Cilantro-Garlic Sauce, Creamy
Avocado Sauce
Torrontes | Riojano

SOUP

Sopa de Tortilla

Chicken Broth, Tortilla Strips, Tomato, Avocado,
Corn, Cilantro, Queso Fresco

ENTRÉE

Biztec a la Veracruz

Flank Steak, Jalapeno Chile, Tomato, Capers,
Olives, Herbs
Red Zinfandel | Martinelli

DESSERT

Pastel de Cinco Leches

Milk-Soaked Sponge Cake, Horchata Ice Cream,
Dulce de Leche, Chocolate





Dedman College
of Hospitality

MANAGEMENT TEAM

General Manager - Tamara Hollingsworth

Chef - Grace Eugenides

Sous Chef - Andres Pira

Steward - Madeline Cohen

Bar Manager - Luke Kramer

Service Managers - Hailey Treat, Camryn Hulseley and Isabella de la Pedraja



FSU  **RECYCLES**

Thank you for joining us tonight to celebrate the cuisine and night-life of Mexico City! We hope you enjoyed tasting the flavors of one of Mexico's most traditional regions! Viva Mexico!

 @fsulittledinnerseries

 @fsulittledinnerseries