

LITTLE DINNER SERIES

Reimagine the Renaissance

April 8, 2021

Signature Cocktail

I Drink, Therefore I Am

Pear Vodka, Limoncello, Orange Juice,
Ginger Simple Syrup, Mint Leaves, Dried Pear

Hors D'oeuvres

Heliocentric Deviled Eggs

Polish-Styled Deviled Eggs, Fresh Dill, Parsley, Thyme

Printing Pressed Pretzel Sliders

Sliced Corned Beef, Swiss Cheese, Russian Dressing, Sauerkraut, Pretzel Slider Bun

Magellan's Grilled Octopus Crostini

Marinated Octopus, Chourico Vinaigrette, Poached Green Beans, Toasted Almonds, Pickled Onions

Appetizer

Mona Lisa's Spinach Malfatti

Blanched Spinach, Parmesan, and Mozzarella Dumplings on
Romesco Sauce

VERDICCHIO | CALIFORNIA | 2017

Soup

Francis Bacon's Scientific Method

Creamy Baked Potato Soup, Sour Cream, Cheddar, Chives, Bacon

Entrée

King Ferdinand's Filet Mignon

Filet Mignon, Sun-Dried Tomato Jam, Chickpea Medley

MALBEC | ITALY | 2018

Dessert

Spotting Saturn's Rings

Tuile Wafers, Chocolate Mousse, and Hazelnut Financier with a Chambord Preserve Core



FLORIDA STATE UNIVERSITY
Dedman College of Hospitality

Management Team

General Manager- Isabella McLean

Executive Chef- LaVonne Patoir

Sous Chef- Julianne Lee

Bar Manager- Jett Caplin

Steward Manager- Isabella English

Service Manager- Allie McGinnis

Service Manager- Nikki Perrault

Service Manager-Blake Ereckson

The Renaissance was born due to the mentality that the current age must return to a bygone era of greatness from great despair. We couldn't help but feel the parallels of the Renaissance to modern-day and dedicate this dinner to instilling the feeling of rebirth back into your spirits. From the bottom of our hearts, thank you for joining us this evening.



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SUSTAINABLE CAMPUS



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