

*little dinner series*  
**LDS**  
*Pot of Gold*

March 10, 2020

*Signature Cocktail*

**The Irish Maid**

Douhans Irish Whiskey, Elderflower Liqueur, Cucumber Juice, Lemon Juice, Ginger Beer, Mint

*Hors D'oeuvres*

**Irish Potato Bites**

Sour Cream, Irish Cheddar, Chive

**Corned Beef and Cabbage Croquettes**

House-made Corned Beef, Mashed Potato, Sauerkraut, Bacon, Onion

**House Smoked Honey-Glazed Salmon**

Dill Cream Cheese, Buttered Soda Bread

*Appetizer*

**Moore Street Smoked Chicken and Vegetable Tart**

Chicken Thigh, Roasted Mushrooms, Rainbow Carrots, Spinach, Shallot, Parmesan Custard, Cottage Cheese,  
Fresh Herbs, Irish Cheddar Crust

**Chateau St. Jean | Chardonnay | California**

*Soup*

**Connaught Coast Cod and Leek Chowder**

Shrimp, Jalapeños, Peppers, Scallion, Drop Scones

*Entree*

**Peppered Fillet of Beef**

Roasted Parsnips, Cauliflower-potato Mash, Broccolini, Smithwick's Irish Ale Sauce

**Sterling Vintner's Collection | Meritage | California**

*Dessert*

**Banshee Caramelized Pear Bread Pudding**

Irish Whiskey, Caramel, Ginger Ice Cream

**Served with Lucky Goat Coffee**



FLORIDA STATE UNIVERSITY  
DEDMAN SCHOOL OF HOSPITALITY

## *Tonight's Team*

General Manager.....Jackson Fulton  
Chef.....Brooke Warnke  
Sous Chef.....Jourdan Stickley  
Bar Manager.....Brody Speno  
Steward Manager.....Emily Brown  
Service Manager.....Morgane Petit  
Service Manager.....Kiersten Casey  
Service Manager.....Racheal Wallace

**“May Saint Patrick guard you wherever you go, and  
guide you in whatever you do, and may his loving  
protection be a blessing to you always.”**



FLORIDA STATE UNIVERSITY  
**SUSTAINABLE CAMPUS**

