



little dinner series

Uma Noite em Portugal

MARCH 12, 2020

COCKTAIL

Douro Dourado

White port , amaretto, fresh squeezed orange & grapefruit juice,
sparkling wine, citrus twist

HORS D'OEUVRES

Croquetes de Chouriço

A small ball of chouriço, onion, and cheese. Fried in breadcrumbs & served with piri piri
aioli.

Pao de Queijo Sliders

Cheese bread with Portuguese Caçoila & pickled carrots.

Mexilhões Crostinis

Mussels steamed in garlic cream with cabbage, pickled red onion, on toasted bread.

APPETIZER

Vinho Verde Poached Octopus

Served with green bean and potato salad, with dried figs, toasted almonds.

Vera | Vinho Verde | Portugal

SOUP

Caldo Verde

Kale, chouriço, fresh chicken stock, potato purée & fried leeks.

ENTREE

Churrascaria Dried Aged Sirloin

Charred chouriço sausage, chimichurri, & chickpea salad.

Altano | Douro Valley | Portugal

DESSERT

Fig and Almond Cake

Port wine ice cream, bola de Berlim, goat's milk caramel, candied almond streusel.



FLORIDA STATE UNIVERSITY
DEDMAN SCHOOL OF HOSPITALITY

General Manager	Libby DiLauro
Executive Chef	Bryce Bachman
Sous Chef	Apolline Demiraj
Steward Manager	Adrian Krause
Bar Manager	Madison Peltz
Service Manager	Cassy Berzal
Service Manager	Jake Kantor
Service Manager	Christine Kahant

Quem não arrisca não petisca

This is a Portuguese proverb that directly translates to "Those who do not risk, do not snack." We thank you for taking a risk on our event, and hope you have enjoyed more than just a snack.

Até breve, see you soon!



@fsulittledinnerseries



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