

*little dinner series*

# **SOUTH AFRICAN SAFARI**

April 9, 2020

## **COCKTAIL**

Strawberry Kiwi Lime Dawa

## **HORS D'OEUVRES**

*Amagwinya*

fried ball of dough with minced meat and vegetables

*Fried Shrimp with Sambal Mayo*

*Stuffed Snow Pea Pods*

snow pea pods stuffed with snow pea hummus, radish slices, and fresh dill

Man Vitners Chenin Blanc | Paarl | South Africa | Year

## **APPETIZER**

*Durban Spiced Chicken Breast and Mango Chutney*

## **SALAD**

*Mixed Greens with Roasted Sweet Potatoes, Pomegranate Seeds  
and Pine Nuts with a Pomegranate Honey Vinaigrette*

Stark Pinotage Syrah | Syrah/Shiraz | South Africa | Year

## **ENTREE**

*Flank Steak and Apricot Sosaties*

with tomato and bean relish and peanut sauce

*Chakalaka and Pap*

## **DESSERT**

*Koeksisters*

sticky donut drenched in syrup and laced with cinnamon, lemon and ginger

*Fresh Fig Ice Cream with Chocolate Pieces*



FLORIDA STATE UNIVERSITY  
DEDMAN SCHOOL OF HOSPITALITY

Peyton Carnley - General Manager  
Courtney Singletary - Chef  
Michael Richey- Sous Chef  
Kelly Coonrod - Steward Manager  
Genevieve Book - Service Manager  
Philip Carson - Service Manager  
Davis Atkinson - Bar Manager

*What a journey it  
has been! Thank  
you for joining us  
on our safari  
through the plains  
and grasslands of  
South Africa.  
We hope you  
enjoyed and  
have a safe trip  
home!*

