

SIGNATURE COCKTAIL

HORS D'OEUVRES

Panhandle Ceviche

cabbage slaw, fried sweet corn

Florida Swampland Crispy duck fat cornmeal cake, BBQ wild boar, chives

Aucilla River Smoked Mullet Dip fresh parsley

APPETIZER

As the Duck Flies

smoked gouda grit cake, bacon onion jam, Florida citrus salad Vineyard | Variety | Region | Country | Vintage

SALAD

A Walk in the Woods

marinated heirloom cherry tomatoes & hearts of palm, whipped goat cheese spread, pumpernickel crouton crumble, local honey & Meyer lemon vinaigrette

ENTREE

Surf & Turf a la Panhandle

Chargrilled venison tenderloin, cracker meal-fried Apalachicola oysters, garlic whipped potatoes, heirloom bean and roasted corn succotash, horseradish cream

DESSERT

Highway 98 Peanut Butter Pie

Oreo crust, peanut butter mousse, espresso chocolate ganache, chocolate shell, house-made whipped cream, raspberry coulis



FLORIDA STATE UNIVERSITY Dedman College of Hospitality

MEET THE TEAM

GENERAL MANAGER CHEF SOUS CHEF BAR MANAGER STEWARD MANAGER SERVICE MANAGER SERVICE MANAGER SERVICE MANAGER

SUSANNAH KRATT ABBY REAMS LUKE MASON JAMARA RILEY CAMDEN RHYMES MADDIE SAVARY VINCENT CHRISTIANO SYDNEY SPILLMAN

HEY Y'ALL! THANK YOU SO MUCH FOR COMIN' OUT TONIGHT TO JOIN US ON A CULINARY JOURNEY THROUGH OUR NECK OF THE WOODS. WE HOPE OUR HOMAGE TO THE FLORIDA PANHANDLE HAS YOUR SMILES FULL & YOUR BELLIES FULLER. Y'ALL GET HOME SAFE NOW!

THE LITTLE DINNER SERIES IS GRACIOUSLY SPONSORED BY:

RESTAURANT





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