

Russell's

Monday, November 2, 2009

**Enhance your Dining Experience with CSN's
International Cuisine Class, Specializing in Latin
Cuisine this Semester.**

Meals prepared by the Students of Chef/Professor Jill Mora CHE, CUL 220 International Cuisine
and service is provided by the Students of Joseph Quagliano CHE CFE CFPM, FAB 112,
Restaurant Management

Soups, Appetizers and/or Salads

Mussel Ceviche

with Papas Huancaína, Roasted Yukon Gold Potatoes with Cheese Sauce

Ecuadorian Shrimp and Corn Chowder

Entrées

Roasted Pork Loin

Served with a Sweet Potatoes and Onions

Aji De Gallina

Chili and Chicken Stew

Grilled Ahi Tuna with a Cilantro Pumpkin Seed Pesto

Served with Grilled Pineapple and Yellow Rice

Deserts

Quinoa Cake

with Peanut Crunch Ice Cream

Orange Cream Cake

with Guanavana Ice Cream

\$7.95