

Thursday, November 5, 2009

Russell's

is a Culinary and Food & Beverage Management training/development centre for students of the Hospitality Management Department at the College of Southern Nevada. Meals prepared by the Students of Chef/Professor John Metcalfe, CUL 210 American Regional Cuisine. Service is Provided the Students of Food and Beverage Professor Joseph Quagliano, FAB 112 Restaurant Management.

Soups or Salads

A Choice of One of the Following

BLT Salad with Buttermilk-Chive Dressing

Jerusalem Artichoke Soup with Sage Croutons

Rutabaga-Apple Soup

Choice of Entrées

Grilled Bratwurst Sausage

served with German Potato Salad, Brussels Sprouts and Roasted Garlic and a Mustard Vinaigrette

Pan Seared Breast of Chicken

Served with a Morel Cream Sauce, Wild Rice Cakes and Pickled Golden Beets with Honey

Kansas City Baby Back Barbeque Ribs

served with Coleslaw and Wisconsin Macaroni and Cheese

Deserts

Baked McIntosh Apples

filled with Cream Cheese, Walnuts and Currants.
Served with a Cider Glaze

Lemon Meringue Pie

served with Cherry Sauce

Persimmon Pudding

with Cinnamon Whipped Cream

All Meals include homemade rolls from our Baking and Pastry Arts classes

\$7.95