

Tuesday, November 3, 2009

Russell's

is a Culinary and Food & Beverage Management training/development centre for students of the Resort and Gaming Department at the Community College of Southern Nevada.

Spice up your Luncheon Repast with CCSN's Aromatics Class and Today's Presentation - Seating 11:45 - 12:45 P.M.

Meals prepared by the Students of Chef/Professor John Metcalfe CHE, CUL 200 Aromatics. Service is Provided the Students of Professor Joseph Quagliano CHE CFE CFPM, FAB 112 Restaurant Management.

Soups or Salads

A Choice of One of the Following

Potato and Parsnip Chowder with Smoked Bacon

Asian Wonton Soup

Seasonal Mixed Green Salad

Fresh Mixed Greens with Cherry Tomatoes and Croutons served with a choice of Maytag Blue Cheese Dressing, Apple-Walnut Vinaigrette, or Asian-Orange Vinaigrette

Choice of Entrées

Grilled Swordfish with Green Peppercorn Cream Sauce

Served with Curried Potato Tourné and Caponata

Fresh Peppered Pasta

Served with Wild Mushrooms and Pork Tenderloin in a Rosemary Cream Sauce

Roasted Chicken

with Garlic, Sage and Red Chile Oil. Served with Grilled Marinated Zucchini and Sautéed Herbed Spaetzle

Breads and Pastries for service today are provided the students of Master Pastry Chef/Professor Rudi Eichler CMPC CFE

\$7.95