

Russell's

Classic Cuisine Class - French Bistro

Wednesday, November 4, 2009

Meals prepared by the Students of Chef/Professor John Metcalfe CHE, CUL 240 French Cuisine and service is provided by the Students of Joseph Quagliano CHE CFE CFPM, FAB 112, Restaurant Management

Choice of Soups or Salads

Potage Garbure

A Traditional French Soup with Cabbage and Root Vegetables

Potage Crecy with a Dollop of Gingered Cream

(Carrot Soup)

Seasonal Field Salad

Tossed with Black Truffles and a Red Wine Vinaigrette

Choice of Entrées

Breast of Duckling Bigarade

Served with Savory Mushroom Bread Pudding and Honey Glazed Baby Turnips

Moules au Marinière

Mussels with White Wine, Shallots and Parsley

Carré De Porc Aux Pruneaux

Roasted Pork Loin with Armagnac Marinated Prunes served with Braised Red Swiss Chard and Savoyard Potatoes

Today's Speciality Desserts

Chocolate Pot de Crème

served with Whipped Cream and Chocolate Shavings

Lemon Buttermilk Pound Cake

with Fresh Vanilla Bean Ice Cream and a Brandied Cherry Compote

Opera Cake (L'Opera)

Almond Sponge Cake with Coffee Butter Cream and Chocolate Ganache

All meals include Homemade Bread or Rolls prepared by our Culinary Arts Students under the direction of Master Pastry Chef/Professor Rudi Eichler and Pastry Chef Instructor, Ms. Jody Lee

\$7.95