February 28, 2024

WELCOME TO
RUSSELL'S RESTAURANT
AT THE COLLEGE OF SOUTHERN NEVADA

This class CUL 240 French Cuisine is led by Chef Professor John Metcalfe and FAB 112 Restaurant Management is led by Professor Terrie Hamilton

Your Choice of One Appetizer, One Entrée, One Dessert and your Beverage

SOUPS AND SALAD

*Potato, Leek and Thyme Soup
*French Lentil Soup
*Celeriac Rémoulade with Herb Salad
Julienne of Celery Root tossed with Crème Frâiche, Dijon Mustard, Mayonnaise, Capers, Lemon Juice and Fines Herbes

ENTRÉES

*Grilled Fillet of Salmon*
Sauce Béarnaise, Gaufrette Potatoes and Wild Mushroom Ragoût sautéed with Shallots, Garlic, Horseradish and White Wine

*Breast of Chicken Provençal*
Served with Potato Croquettes and Braised Red Swiss Chard

*Braised Beef Bourguignon*
A Classic Dish in the style of the Burgundy region of France, with Red Wine, Carrot, Mushrooms, Smoked Bacon Lardons and Pearl Onions, served on a bed of Fresh Black Pepper Pasta

DESSERTS

*Tarte Tatin*
Served with Cinnamon Ice Cream, Rum-Raisin Sauce and an Apple Chip

*Crème Caramel*
Served with Fresh Raspberries, Mint and Chantilly Cream

20.00 per person

BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders