

April 17, 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

APPETIZERS

Saffron Mussel Bisque
with Fresh Dill

Roasted Garlic Soup
with Lemon Thyme and Parmigiano Reggiano

ENTRÉES

Pan Seared Breast of Chicken with Tarragon
served with Braised Endive, Honey - Orange Glazed Carrots

Sole Meunière
*served with Black Truffle Risotto and a
Seasonal Vegetable Medley*

Goat Cheese Ravioli
*in a Sauce of Pancetta, Tomato, Shallot and
Basil, with Fennel and Black Olives*

DESSERTS

Almond Amaretto Cake
*with Strawberry Rhubarb Compote,
Crystallized Ginger Ice Cream, Brandy Snaps*

***"Tarte Grenobloise" - Chocolate
Caramel Pecan Tart***
*served with Prune Armagnac Ice Cream and
Kumquat Marmalade*

20.00 per person

BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders