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

This class CUL 200 Aromatics is led by Chef Professor John Metcalfe
and FAB 112 Restaurant Management is led by Professor Eileen Metcalfe

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

SOUPS

Carrot - Ginger Soup
with a dollop of Orange Cream

Cuban Style Black Bean Soup
with Chipotle Sour Cream and Green Onions

ENTRÉES

Grilled Sausage Sampler
German Bratwurst, Andouille and Lamb Merguez, served with Juniper Scented Sauerkraut, Lentil Ragoût and a Whole Grain Mustard Sauce

Thai Green Curry with Chicken, Mushrooms, Broccoli, Red Pepper, Basil and Mint
served over Basmati Rice

DESSERTS

Triple Chocolate Mousse Cake
with Banana and Spiced Rum Anglaise Sauce

Schuss Raspberry Cheesecake
Cheesecake Mousse with Shortbread Cookie and Raspberry Jam, Dark Chocolate Glaze

15.00 per person

BON APPÉTIT!