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 Terri Jones

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

SOUPS AND SALAD

**Soupe au Pistou**
French Vegetable Soup with Pesto and Tomatoes

**Onion Soup Soubise**
with Pancetta and a Parmesan Cheese Twist

**Fennel, Arugula and Red Radish Salad**
with Lemon Vinaigrette, Manchego Cheese and Fried Shallots

ENTRÉES

**Entrecôte de Boeuf Bordelaise** *
Served with a Dauphinoise Potato Gratin and Chorizo-Stuffed Zucchini

**Potato-Enrobed Branzino** *
Served with a Red Wine-Port Sauce, Potato Purée and Sautéed Spinach and Leeks

**Pan-Seared Potato-Crusted Sea Scallops** *
with Porcini Mushroom Risotto, Thyme Scented Salsify and Chive Oil

DESSERTS

**Under-Baked Chocolate Cake**
Lightly dusted with Confectioner's Sugar, served with Orange Crème Anglaise and Housemade Coffee Ice Cream

"Pithiviers" **Puff Pastry with Almond Filling**
Served with Toasted Almond Ice Cream, Apricot Sauce and Peaches

15.00 per person

BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders