April 5, 2022

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 Joseph Gormley

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

SOUPS AND SALAD

Corn and Crab Chowder
with Fresh Chives

Hearty Vegetable Barley Soup

Seasonal Mixed Green Salad
with Cherry Tomatoes and Croutons, served with a choice of Asian Orange Vinaigrette or Creamy Watercress Dressing

ENTRÉES

Roasted Tamarind-Rubbed Pork Tenderloin *
served with Garlic Cheese Grits and Sesame Stir-Fried Vegetables

Grilled Marinated Lamb Chops *
with a Rosemary-Mustard Sauce, Baked-Stuffed Tomato and White Bean Stew with Savory

Poached Fillet of Salmon *
with Sorrel Cream Sauce, Salmon Caviar, Potato Pancakes and Braised Leeks

DESSERTS

"Bounty Cake"
Chocolate Brownie with Coconut Cream,
served with Passion Fruit Sauce and Lime Zest

Triple Chocolate Mousse Cake
served with Mint Crème Anglaise

Paris - Brest "New York"
Filled with Peanut Butter Mousseline and Strawberry Jelly, served with Bittersweet Chocolate Sauce and Roasted Peanuts

10.00 per person

BON APPÉTIT!