November 2, 2023

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

This class CUL 220 International Cuisine is led by Chef Professor Jill Mora and
FAB 112 Restaurant Management is led by Professor Andrew Fanizzi.
This semester we celebrate Latin Cuisine around the World.

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

APPETIZER OR SOUP

Sweet Corn & Cilantro Soup - Mexico

OR

Today's Tapas Trio - Spain
A Daily Presentation of Three Tapas Tastes

Ecuadoran Shrimp Ceviche
Smoky Tang Wings
Olives Marinated in Orange and Thyme

ENTRÉES

Pepián de Res - Guatemala
Braised Short Ribs, Tomatoes, Chilies and Seeds, served with Chayote Squash and Potato

Green Chile Chicken Tamales
served with Ahi Verde Sauce, Pickled Cabbage and Buttered Squash

Sangria-Marinated Vegetable Skewers
served over Garlic Cilantro Rice

DESSERTS

Black Pepper Ice Cream with Caramelized Pineapple

Dark Chocolate-Dipped Passion Fruit Ice Cream Pop

Mexican Chocolate Brownie
served with Banana Brown Sugar Ice Cream

✓ denotes Vegetarian

15.00 per person

¡BUEN PROVECHO!