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 Joseph Gormley

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

Soups and Salad

Alsatian Cabbage Soup

Mushroom Cream Soup
with Black Truffle Oil Croutons

Salade Frisée aux Lardons et Oeuf Poché *
Frisée Salad with Julienne of Smoked Bacon, Sherry Vinaigrette and a Poached Egg

Entrées

Duck Cassoulet
Duck Confit and White Bean Casserole, with Pork and Garlic Sausage

Seafood Bouillabaisse
served with Rouille and a French Baguette Crouton

Steak au Poivre *
Cognac Peppercorn Cream Sauce, served with Red Onion Confit and Potatoes Anna

Desserts

Chocolate Soufflé
served with Cinnamon Crème Anglaise

Orange Pound Cake
Housemade French Vanilla Bean Ice Cream, Brandyed Cherry Compote and a Tuile Cookie

10.00 per person

Bon Appétit!