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

Appétizer, Soup or Salad

✅ Spanish Garlic Soup
Traditional Easter Soup flavored with Smoked Paprika, finished "Egg-Drop" Style

✅ Orange, Artichoke, Arugula and Fennel Salad

Or

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

Mini Tinga Tacos, Salsa de Molcajete
Chick Pea Chorizo Tapas
Empanadas Mendocinas with Avocado Sauce

Entrées

✅ Spaghetti Squash Mexicana
Tossed with Spiced Black Beans and Corn, served with Mango Papaya Salsa Fresca

Short Ribs with Pumpkin Seed Green Mole and Spanish Tortilla
Served with Chayote Squash Pudding and Spanish Potato Egg Omelet

Guatemalan Enchiladas - Crispy Tortilla with Seasoned Beef
Topped with a pickled "Escabeche" of Beets, Green Beans, Carrots and Peas and finished with Pickled Red Onion and Sliced Egg

Desserts

Triple Chocolate Mousse Cake
with Caramel Sauce

Dark Chocolate Orange Custard
with Chantilly Cream

10.00 per person

¡Buen Provecho!

✅ Denotes Vegetarian