

April 16, 2024

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 Terrie Hamilton

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

SOUPS

New England Clam Chowder
with Oyster Crackers

Hearty Vegetable Barley Soup

ENTRÉES

Shrimp Scampi with Tarragon
*Served with Turmeric-Infused Jasmine Rice,
Hot and Spicy Eggplant and Shiitake
Mushrooms*

***Aromatic Chicken with Star Anise and
Fresh Scallions***
*Served with Rice Pilau and Baby Bok Choy
with Sesame Oil and Toasted Sesame Seeds*

DESSERTS

Blueberry Cheesecake Tart
*Cinnamon Sablé, Blueberry Marmalade,
Almond Cream, served with White Peach
Sauce*

"Royal Elyseé"
*Hazelnut Dacquoise, Praline Feuilletine Crisp,
Milk Chocolate Chantilly, served with
Gianduja Chocolate Sauce and Banana Brûlée*

20.00 per person

BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders