April 7, 2022

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

This class CUL 200 Aromatics is led by Chef Professor Levy Acosta and
FAB 112 Restaurant Management is led by Professor Terri Jones

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

SOUPS AND SALAD

Seasonal Mixed Greens
Choice of Maple Vinaigrette or Toasted Sesame Seed Vinaigrette

Thai Hot and Sour Soup
with Galangal (Blue Ginger) and Fragrant Spices such as Lemongrass and Kaffir Lime

ENTRÉES

Stuffed Roast Pork Loin *
stuffed with Apricots and Sage, lacquered with a Currant Glaze, and served with Sweet Potato Hash and Steamed Chinese Broccoli

Pan Seared Salmon Fillet *
served with Tequila Lime Vinaigrette, accompanied with Lemon Basil Pilaf and a Green Papaya - Carrot Slaw

DESSERTS

"Bounty Cake"
Chocolate Brownie with Coconut Cream, served with Exotic Fruit Sauce

"Paris-Brest"
served with housemade French Vanilla Ice Cream

10.00 per person

BON APPÉTIT!