

March 19, 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

**Wild Rice Soup**  
*with Fresh Marjoram*

**Butternut Squash Soup**  
*Garam Masala and Maple Whipped Cream*

## ENTRÉES

**Curried Braised Lamb and Root  
Vegetable Stew**  
*Served over Cous Cous with Fresh Mint*

**Linguine in White Clam Sauce**  
*Fresh Pasta tossed in a White Clam Sauce  
with Fresh Littleneck Clams and Oregano*

## DESSERTS

**Chocolate Brownie and Passion Praline  
Tourbillon**  
*Served with Orange Caramel Sauce*

**Classic Cheesecake with Graham  
Cracker Crust**  
*Served with Strawberry Sauce*

**Tirami-sù with Vanilla Sauce**  
*Italian for "Pick-me-up", a Classic - Mascarpone Mousse, Espresso Soaked Lady Fingers dusted  
with Cocoa Powder*

20.00 per person

## BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders