

March 20, 2024

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 Terrie Hamilton

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

SOUPS

Smoked Duck Consommé Celestine
with Shredded Chive Crêpes and Tomato

Lobster Bisque
with Tarragon Cream

ENTRÉES

French Omelette, Fines Herbes
*served with Pommes Sarladaises (Potatoes
sautéed in Duck Fat) and Asparagus with
Comté Cheese*

Sautéed Breast of Chicken
*with Shallots in a Garlic Cream Sauce, served
with Mustard Spaetzle and Ratatouille*

Roast Herb-Crusted Rack of Lamb with Lamb Jus *
served with Savoyard Potatoes and Green Beans Provençal

DESSERTS

***Grand Marnier Crème Brûlée with
Strawberry***

Dark Chocolate Terrine
*with Raspberry Coulis, Mint Tea Ice Cream
and an Orange Almond Lace Cookie*

20.00 per person

BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders