

March 21, 2024

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

This class CUL 220 American Regional Cuisine is led by Chef Professor Steve Soltz
and FAB 112 Restaurant Management is led by Professor Andrew Fanizzi

Today's Regional Cuisine - Pacific Northwest

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

APPETIZER OR SOUP

Canlis Salad - from Canlis Restaurant, Seattle, Washington

Once named the Best Salad in America! -
Romaine Lettuce, Mint, Green Onions, Bacon,
Tomato with a zesty Lemon Dressing, topped
with Romano Cheese & housemade Croutons

Tillamook Cheddar Cheese Soup

A Hearty Soup with Root Vegetables and
Sharp Cheddar, topped with an Herbed Cream
and Bacon Bits

ENTRÉES

Pan Roasted Mocha Rubbed Duck

Marionberry Red Wine Sauce, Barley
Wheatberry Pilaf and Spiced Honey-Glazed
Carrots

Chargrilled Bison Steak *

Walla Walla Onion Rings and a housemade
smoky Steak Sauce, served with Wild
Mushroom Potato Gratin and Sautéed Spinach

Cedar Planked Salmon Fillet *

with Horseradish Chive Sauce, Wild Rice and Mushroom Pilaf and Sautéed Spinach

DESSERTS

Seattle Coffee House Pot de Crème

Coffee flavored Custard dusted with Cocoa
Powder, topped with Fresh Whipped Cream,
served with a Barista Biscotti

Poached Pear on Frangipane Cake

Almond Cake, Almond Pastry Cream,
Pinot-poached Pear and a Pinot Noir Syrup

Cake of the Day

By our Pastry Arts Classes

20.00 per person

BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders