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 Joseph Gormley

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

APPETIZERS

French Onion Soup Gratinée
Potage Garbure
A Traditional French Soup with Cabbage and Root Vegetables

Moules à la Marinière
Mussels with White Wine, Shallots and Fresh Herbs

ENTRÉES

Breast of Duckling Bigarade *
with Savory Caramelized Onion Bread Pudding, Honey Glazed Baby Turnips, Orange Segments and Microgreens

Braised Lamb Shank *
served on a Bed of Flageolet Beans with Aromatic Vegetables

Olive Oil Poached Fillet of Halibut with Garlic and Thyme
served with Lemon Buttered Fingerling Potatoes and Piperade with Picholine Olives

DESSERTS

Individual "Paris-Brest"
a ring-shaped pastry named for a bicycle race between Paris and Brest in 1891, filled with Hazelnut Praline Cream and served with Dark Chocolate Glaze

Warm Chocolate Decadence Cake
served with Chocolate Earl Grey Tea Ice Cream, Caramel Sauce and Kumquat Marmalade

10.00 per person

Bon appétit!