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 Joseph Gormley

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

SOUPS AND SALAD

* Tuscan Style Bean Soup topped with Parmesan Herb Croutons
* Asian Wonton Soup with Ham and Spinach

Seasonal Mixed Green Salad
with Cherry Tomatoes and Croutons, served with a choice of Asian Orange Vinaigrette or Creamy Watercress Dressing

ENTRÉES

* Grilled Swordfish with Green Peppercorn Cream Sauce *
served with Caponata and Spaghetti Squash with Fresh Basil
* Veal "Saltimbocca" - "Jump in the Mouth!"
served with Spinach Spaetzle and Carrot Purée
* Fresh Peppered Pasta *
served with Wild Mushrooms and Pork Tenderloin in a Rosemary Cream Sauce

DESSERTS

* Pineapple Upside-Down Cake served with Pineapple Ginger Rum Sauce
* Sacher Torte served with Apricot Sauce and Almond Whipped Cream

Mango Passion Fruit Tart
Mango Passion Fruit Cream, Passion Fruit Ladyfingers, Mango Chantilly with Pineapple Coulis and Papaya

10.00 per person
BON APPÉTIT!