

March 26, 2026

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

This class CUL 200 Aromatics is led by Chef Michael Gabriel and
FAB 112 Restaurant Management is led by Professor Andrew Fanizzi

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

SOUP OR SALAD

Butternut Squash Soup
with Cardamom Spiced Cream

Seasonal Mixed Greens
*Choice of Creamy Tomatillo Cilantro Dressing
or Maple Vinaigrette*

ENTRÉES

Garam Masala-Spiced Braised Beef Short Ribs
Served with Basmati Rice and Anise Seed Glazed Carrots

Grilled Swordfish with a Curried Lime-Ginger Sauce
Served with Porcini Risotto Cake and Grilled Marinated Endive

DESSERTS

"Passionfruit Napoleon"
*Tropical Cake, Coconut Mousse and
Passionfruit Sauce*

Red Velvet Cake
with Crème Anglaise and Chantilly Cream

25.00 per person

BON APPÉTIT!

* Southern Nevada Health District Regulations governing the sanitation of food establishments 96.03.0800.2:
"Thoroughly cooking foods of animal origin, such as eggs, fish, poultry or shellfish, reduces the risk of foodborne illness. Individuals
with certain health conditions may be at higher risk if these foods are consumed raw or undercooked!"

Please inform your server of any Food Allergies prior to ordering