

March 25, 2026

# 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 Andrew Fanizzi

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

## SOUPS

### ***Tortilla Soup***

*with Grilled Chicken, Fresh Avocado and  
Sharp Cheddar*

### ***Creamy Mushroom Soup***

*with Roasted Garlic and Black Pepper Cream*

## ENTRÉES

### ***Steak Quesadilla with Grilled Poblano Chilies, Sautéed Red Onion and Monterey Jack Cheese \****

*Served with Fresh Guacamole, Sour Cream  
and Salsa Fresca*

### ***Blackened Catfish with Lemongrass Beurre Blanc***

*Served with Tropical Fruit Salsa, Herb Roasted  
Roma Tomatoes and Saffron Rice*

## DESSERTS

### ***Pistachio Mousse Cake***

*Vanilla Sablé, Candied Pistachios, Apricot  
Sorbet, Apricot Paper and Pistachio Dust*

### ***Chocolate Peanut Butter Bombe***

*Chocolate Mousse, Peanut Butter Cream and  
Chocolate Glaze, Peanut Brittle Garnish*

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