

November 19, 2025

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 Andrew Fanizzi

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

APPETIZERS

Pan Seared Veal Sweetbreads
with Lemon Caper Sauce

Saffron Mussel Bisque
with Fresh Dill

ENTRÉES

Sole Meunière
*Served with Black Truffle Risotto and a
Seasonal Vegetable Medley*

Crispy Duck Confit, Cassis & Port Jus
*Served with Pommes Sarladaises and Red
Cabbage Braised in Raspberry Lambic Beer*

DESSERTS

Almond Amaretto Cake
with Caramel Sauce and Coconut Ice Cream

***Chestnut Financier with Poached
Seckel Pear***
*Served with Milk Chocolate Sauce and
Caramel Ice Cream*

***Brandied Cherry Chocolate
Ganache Cake***
*with Chocolate Buttercream, served with
Vanilla Bean Ice Cream and a Tuile Cookie*

25.00 per person

HAPPY HOLIDAYS FROM OUR FAMILY TO YOURS!

* 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