

March 26, 2026

# 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 Chef Instructor Sabrina Alvarado

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

## SOUPS

***Jerusalem Artichoke Soup***  
*with Prosciutto and Fried Sage Leaves*

***Carrot and Parsnip Soup***  
*with Herbal Crème Fraîche*

## ENTRÉES

***Tournedos "Rossini" \****  
*Tenderloin of Beef with Foie Gras and Madeira  
Sauce with Black Truffles, Celeriac Purée,  
Sautéed Rutabaga Bâtonnets and Watercress*

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

## DESSERTS

***Individual "Paris-Brest"***  
*Filled with Hazelnut Praline Mousseline  
Cream and topped with a Dark Chocolate  
Glaze and Hazelnut Croquant*

***Lemon Meringue Tart***  
*Served with Strawberry Ice Cream, Macerated  
Strawberries, Raspberry-Chocolate Macaron*

**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