

March 24, 2026

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

This class CUL 220 International Cuisine is led by Chef Michael Gabriel and  
FAB 112 Restaurant Management is led by Professor Eileen Metcalfe

Today we celebrate the Cuisine of Southern France

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

**APPETIZERS**

***Provençal Vegetable Soup***

*with Garlic Croutons*

***Gruyère Cheese Soufflé***

*Garnished with Fresh Chives*

**ENTRÉES**

***Braised Poulet***

*with Fava Beans, Pearl Onions, Mushrooms  
and Mustard, served with Buttered Pappardelle  
Pasta*

***Lamb Navarin a la Printanière***

*A French Lamb Stew with Fresh Vegetables  
served with Black Truffle Mashed Potatoes*

**DESSERT**

***Opera Cake (L'Opera)***

*Génoise Sponge Cake served with Hazelnut  
Crème Anglaise and Caramel Ice Cream*

***Gâteau Basque***

*Served with Apricot Sauce and Vanilla Ice  
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