

November 18, 2025

# 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 Terri Jones

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

## SOUPS

***Corn and Crab Chowder***  
*with Fresh Chives*

***Hearty Vegetable Barley Soup***

## ENTRÉES

***Grilled Marinated Lamb Loin Chops \****  
*Rosemary-Mustard Sauce, Baked Stuffed  
Tomato and White Bean Stew with Savory*

***Poached Fillet of Salmon \****  
*Sorrel Spinach Cream Sauce, Salmon Caviar,  
Wasabi Potato Cakes and Stir-Fry Vegetables*

## DESSERT

***Triple Chocolate Mousse Cake***  
*with Peanut Butter Crème Anglaise and  
Banana Brûlée*

***Tirami-sù***  
*Lady Fingers, Espresso Syrup, Mascarpone  
Cream and Cocoa Powder, served with  
Bittersweet Chocolate Sauce*

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