

Russell's

Monday, November 9, 2009

Enhance your Dining Experience with CSN's International Cuisine Class, Specializing in Latin Cuisine this Semester.

Meals prepared by the Students of Chef/Professor Jill Mora CHE, CUL 220 International Cuisine and service is provided by the Students of Joseph Quagliano CHE CFE CFPM, FAB 112, Restaurant Management

Soups, Appetizers and/or Salads

Bori Bori, Paraguayan Dumpling Soup

Sautéed Beef with Broth and Corn Dumplings

Paraguayan Spinach Empañadas

Spinach and Cheese filled Empañadas

Entrées

Brazilian Feijoada

Fresh and Smoked Pork stewed with Black Beans and served with Fried Kale and Rice

Guava Glazed Pork Ribs

served with Corn Salsa and Sweet Potato Tumbleweeds with Tamarind Ketchup

New World Paella

Shrimp, Shellfish and Chorizo Sausage Sautéed and served with Saffron Rice

Deserts

Poached Figs

Fresh Figs poached with Cinnamon and Juniper Berries and served with Roasted Pepita Candy

Coconut Blancmange with Passion Fruit Sauce

Coconut Milk Pudding with a Fresh Passion Fruit Sauce

\$7.95