

Tuesday, November 10, 2009

Russell's

Meals prepared by the Students of Chef/Professor John Metcalfe CHE, CUL 200 Aromatics. Service is Provided the Students of Professor Joseph Quagliano CHE CFE CFPM, FAB 112 Restaurant Management.

Soups or Salads

A Choice of One of the Following

Hearty Vegetable Barley Soup

Prepared with Seasonal Root Vegetables

Corn and Crab Chowder

with Fresh Chives

Seasonal Mixed Green Salad

Fresh Mixed Greens with Cherry Tomatoes and Croutons served with a choice of Maytag Blue Cheese Dressing, Apple-Walnut Vinaigrette, or Asian-Orange Vinaigrette

Choice of Entrées

Grilled Marinated Lamb Chops

served with a Rosemary-Mustard Sauce, Baked Stuffed Tomato and a White Bean Stew with Savory

Poached Fillet of Salmon

Served with a Sorrel Cream Sauce, Salmon Caviar, Potato Pancakes and Braised Leeks and Mushrooms

Roasted Tamarind Rubbed Pork Tenderloin

served with Garlicky Cheese Grits and Sesame Stir-Fried Vegetables

\$7.95

Breads and Pastries for service today are provided the students of Master Pastry Chef/Professor Rudi Eichler CMPC CFE and Pastry Chef/Instructor Jody Lee