

November 20, 2024

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 Professor Andrew Fanizzi

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

**APPETIZERS**

***Saffron Mussel Bisque***  
*with Fresh Dill*

***Pan Seared Veal Sweetbreads***  
*with Lemon Caper Sauce*

**ENTRÉES**

***Sole Meunière***  
*Served with Black Truffle Risotto and a  
Seasonal Vegetable Medley*

***Herb Brined and Roasted Center Cut  
Pork Chop***  
*Served with Sauce Bontemps, Braised Red  
Cabbage and Fennel-Gruyère Cheese Gratin*

**DESSERTS**

***Chestnut Financier with Poached Seckel Pear***  
*Served with Milk Chocolate Sauce and Prune-Armagnac Ice Cream*

***Apple Hazelnut Cake with Vanilla  
Bean Mousse***  
*Spiced Pumpkin Custard, Crystallized Ginger  
Ice Cream and Cranberry Riesling Sauce*

***Chocolate Ganache Cake with  
Chocolate Buttercream***  
*Served with Brandied Cherries, Caramel Sauce  
and Roasted Hazelnut Ice Cream*

20.00 per person

**BON APPÉTIT!**

Sorry - No Substitutions, No To-Go Orders