

November 21, 2024

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

CUL 220 International Cuisine is led by Chef Instructor Michael Gabriel and
FAB 112 Restaurant Management is led by Professor Andrew Fanizzi

Today, our final Service, we offer a Menu created by our Students!

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

APPETIZERS

Niüwei Tang

*Rich Aromatic Oxtail Soup, Long Simmered
with Fragrant Herbs and Spices*

Bánh Mi

*Vietnamese Street Food of Marinated Pork,
Pickled Vegetables and Fresh Herbs, on
Sourdough Baguette*

ENTRÉES

Seared Halibut with Garlic Chive Rice

*with Shimeji Mushrooms and Japanese Dashi,
a Blend of Texture and Flavors*

Dong Po - Braised Pork Belly

*Glazed with Sweet Mushroom Soy Sauce,
served with Fragrant Jasmine Rice*

DESSERTS

Ube Basque Cheesecake

*A Twist on a Classic, served with Egg Custard
Ice Cream*

Cake of the Day

*Served with Chantilly Cream and Mixed
Berries*

20.00 per person

BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders