

November 19, 2024

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 Eileen Metcalfe

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

SOUPS

New England Clam Chowder
with Oyster Crackers

Hearty Vegetable Barley Soup

ENTRÉES

Shrimp Scampi with Tarragon
*Served with Turmeric-Infused Jasmine Rice,
Hot and Spicy Eggplant and Shiitake
Mushrooms*

***Aromatic Chicken with Star Anise and
Fresh Scallions***
*Served with Rice Pilau and Sesame Stir-Fried
Vegetables*

DESSERTS

***Pistachio Cake with Pistachio
Buttercream***
with Cherry-Vanilla Sauce and Pistachio Dust

Triple Chocolate Mousse Cake
*with Gianduja Chocolate Sauce and Banana
Brûlée*

20.00 per person

BON APPÉTIT!