

Fall 2016

Bistro 61 Menu

Alec Carew

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Students enrolled in the CA/FSM, PA/FSM and Restaurant Management Degree Programs welcome you to Bistro 61. "61" is a high-end bistro concept designed to fully showcase the talents of FSM4061 students to the Johnson & Wales Community.

It is our hope, as a specially invited guest, you will contribute to the enrichment of their management abilities. To that end, we ask that you candidly and professionally critique our performance on the customer comment card that will be presented by your server at the end of your dining experience.

Thank you for assisting in the development of our "61" management team and their desire to professionally represent the Center for Food and Beverage Management, the Hospitality College, and Johnson & Wales University, as they enter food service industry.

Today's Management Team

Chef: Alec Carew

Sous Chef: Kenny Foote

Restaurant Manager: Thomas Dellanno

Consumer Advisory

In compliance with the Department of Public Health, we advise that consuming raw or undercooked meat, poultry or seafood products may lead to health risks & foodborne illnesses

Allergen Advisory

We make every attempt to identify ingredients that may cause allergic reactions for those with food allergies; however we ask that you inform your server of any food allergies you or anyone in your party may have.



Butternut Squash Soup

Roasted Squash topped with Crème Fraiche for a smooth and elegant fall finish

Spinach Salad

Baby spinach gently tossed in balsamic vinaigrette, topped with walnuts, oranges, pickled onions and goat cheese

Pan Fried Sirloin Steak

Choice Sirloin Steak, served with a cauliflower puree & asparagus, finished with a rosemary garlic butter

Paired with Seven Daughters Pinot Noir

Honey Ginger Grilled Salmon

Atlantic Salmon grilled to perfection, drizzled with a honey ginger glaze served with rice pilaf, and sautéed brussel sprouts

Paired with Barone Fini Pinot Grigio

Carrot Cake

Carrot cake topped with a cream cheese frosting

Beverages

Coffee..... \$2.25

Tea.....\$2.50

Espresso.....\$3.25

Cappuccino.....\$4.50

Soft Drinks.....\$2.75 (unlimited refills)

Prix Fixe **\$35.00** per person

BISTRO

