

Fall 2016

## Bistro 61 Menu

Alec Carew

*Johnson & Wales University - Providence, [acarew01@wildcats.jwu.edu](mailto:acarew01@wildcats.jwu.edu)*

Kenny Foote

*Johnson & Wales University - Providence, [kfoote01@wildcats.jwu.edu](mailto:kfoote01@wildcats.jwu.edu)*

Thomas Dellanno

*Johnson & Wales University - Providence, [tdellanno01@wildcats.jwu.edu](mailto:tdellanno01@wildcats.jwu.edu)*

Follow this and additional works at: <https://scholarsarchive.jwu.edu/bistro>



Part of the [Business Commons](#)

---

### Repository Citation

Carew, Alec; Foote, Kenny; and Dellanno, Thomas, "Bistro 61 Menu" (2016). *Menus from Bistro 61*. 5.  
<https://scholarsarchive.jwu.edu/bistro/5>

This Restaurant Menu is brought to you for free and open access by the Outstanding Student Scholarship at ScholarsArchive@JWU. It has been accepted for inclusion in Menus from Bistro 61 by an authorized administrator of ScholarsArchive@JWU. For more information, please contact [jcastel@jwu.edu](mailto:jcastel@jwu.edu).



**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

