

Fall 2016

Bistro 61 Menu

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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: Alexander Baines

Restaurant Manager: Juliette Risica

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.



First Course

Corn Gazpacho

sweet corn gazpacho, fresh corn salsa, corn tortilla, husk powder

~to be paired with Torresella, Pinot Grigio, Italy~

Second Course

Apple & Brie Crostini

fresh apple, brie, caramelized onions, apple butter, sunflower seeds, pickled peppers, herbs, focaccia

~to be paired with Torresella, Pinot Grigio, Italy~

Third Course

Pork & Sweet Potato Puree*

pork loin, kale, broccoli rabi, sweet potato puree, crystallized pecans, sauce foyot

~to be paired with Woop Woop Shiraz 2011, Southeastern Australia~

Fourth Course

Orange Granita

fresh lime

Fifth Course

Whipped Cheesecake

whipped brie cheesecake, graham sable, cranberry coulis, pecan butterscotch

~to be paired with Cranberry Citrus Spritzer~

Beverage Menu

Coffee

Espresso

Cappuccino

Soft drinks

Specialty Drink

Cranberry Citrus Spritzer \$5

Coffee, Tea, Soft drinks included in Prix Fixe menu

Prix Fixe **\$45.00** per person

* Vegetarian option available