

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: Selena Hui

Restaurant Manager: Adrianna Harris

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.



Strawberry Arugula Salad

Fresh strawberry slices atop a bed of arugula tossed in honey cilantro dressing

Wild Mushroom Bruschetta

Toasted slices of French baguette topped with a trio of balsamic glazed crimini, portabella, and shiitake mushrooms

Shrimp Scampi

Linguine and pan-seared shrimp in a white wine garlic sauce

Pork Chop with Peach Salsa

Grilled 4oz bone-in pork chop complimented with a sweet peach salsa

Strawberry-Chocolate Crepe

Chocolate crepe stuffed with fresh strawberries, finished with banana slices and a warm chocolate drizzle

Beverage Menu

White Wine Selection

Barone Fini Pinot Grigio 2011 Valdadige, Italy
Hogue Riesling 2011, Columbia Valley, Washington

Mango Mule Mocktail

Ginger beer with a fresh cucumber, honey, mango, and lime twist

Soft Drinks

Coffee, Tea, Cappuccino, Latte

Coffee, Tea, Soft drinks included in Prix Fixe menu

Prix Fixe **\$98** per person