

Fall 2016

## Bistro 61 Menu

Arielle Montanaro

*Johnson & Wales University - Providence*, [amontanaro01@wildcats.jwu.edu](mailto:amontanaro01@wildcats.jwu.edu)

Bryana Nalchajian

*Johnson & Wales University - Providence*, [bnalchajian01@wildcats.jwu.edu](mailto:bnalchajian01@wildcats.jwu.edu)

Nicholas Fox

*Johnson & Wales University - Providence*, [nfox01@wildcats.jwu.edu](mailto:nfox01@wildcats.jwu.edu)

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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: Arielle Montanaro  
Sous Chef: Bryana Nalchajian  
Restaurant Manager: Nicholas Fox**

**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**

**Roasted Beet Salad**

Red and Golden Beets, Arugula and Beet Greens, Feta cheese, Balsamic Vinaigrette

- Paired with Barone Fini Pinot Grigio 2011, Valdadige, Italy

**Second Course**

**Acorn Squash Soup**

Brown Sugar roasted Acorn Squash, pureed, garnished with toasted Pumpkin Seeds (Cream Based)

**Third Course**

**Seared Chicken Breast**

Juicy Chicken Breast served atop creamy Parmesan Risotto, sautéed Kale accompaniment

***Vegetarian Option: Portobello Mushroom***

**Fourth Course**

**Pork Roulade**

Pork Tenderloin Roulade filled with onion, garlic and fresh herbs, accompanied by grilled Asparagus and roasted Butternut Squash

***Vegetarian Option: Marinated Tofu***

- Paired with Seven Daughters Pinot Noir, Napa Valley, California

**Fifth Course**

**Apple Crisp**

Warm Granny Smith and Gala Apple Crisp, Bourbon Vanilla Ice Cream

- Paired with Hot Mulled Apple Cider

**Beverage Menu**

Coffee, Espresso, Cappuccino

Tea – Twinning's and Lipton

Soft Drinks – Pepsi Products

Hot or Chilled Mulled Apple Cider

Coffee, Tea, Soft drinks included in Prix Fixe menu

Prix Fixe **\$38.00** per person