

Fall 2016

## Bistro 61 Menu

Sajni Richardson

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### Repository Citation

Richardson, Sajni; Johnson, Davia; and La Prise, Caroline, "Bistro 61 Menu" (2016). *Menus from Bistro 61*. 1.  
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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: Sajni Richardson**

**Sous Chef: Davia Johnson**

**Restaurant Manager: Caroline La Prise**

**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.**



**Assorted Cheese Plate**

A trio of honey goat cheese, brie, and gruyere cheese accompanied by a crostini and a selection of fruits.

*Paired with a sweet beer, Hefeweizen*

**Seared Watermelon Salad**

Seared watermelon salad with arugula, basil pesto, goat cheese, and balsamic reduction

**Cioppino**

Mediterranean-style seafood stew featuring a 3 ounce portion of white fish, shrimp, and mussels served with a slice of grilled baguette

*Paired with 'The Fume' Sauvignon Blanc 2011*

**Fire Roasted Chicken**

A 4 ounce portion of grilled chicken served with sautéed green beans and a nappe of hollandaise

**Deconstructed Cake**

A dark chocolate cake with mounds of chocolate chantilly, vanilla infused whip cream, and strawberries.

**Beverage Menu**

**Hefeweizen**

Originally from Bavaria; Sweet & fruity style wheat beer, commonly known for having tones of banana & clove

**'The Fumé' Sauvignon Blanc 2011**

Originally from California, containing bright & tropical tones of citrus & vibrant acidity

Coffee, Tea, Soft drinks included in Prix Fixe menu

*Prix Fixe \$38.00 per person*