



DINNER MENU

TEAM LAS VEGAS

PREPARED BY CULINARY ARTS STUDENTS

COLLEGE OF HOTEL ADMINISTRATION

04.27.17

INTRODUCTION

Team Las Vegas in addition to the talented **Culinary Arts students from the William F. Harrah College of Hotel Administration** have crafted an excellent three-course meal. Executive Chef Mark Sandoval and his group of students have prepared all the following dishes in this dinner menu and were staged and photographed by Team Vegas.

Questions regarding this dinner menu may be directed to Team Vegas

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U.S. Department of Energy Solar Decathlon 2017—Team Las Vegas

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MENU

FIRST COURSE

SHRIMP LOUIS SALAD

Shrimp Louise Salad with deviled egg and stuffed cherry tomatoes

ROASTED TOMATO SOUP

Roasted tomato soup, brioche croutons, basil

MAIN COURSE

ATLANTIC SALMON

Salmon, roasted Brussels sprouts with pancetta and butternut squash,
sauce Soubise

PAN-SEARED CHICKEN

Chicken jus (chicken bones, carrot, celery, onion)

DESSERT

ASSORTMENT

Artisan Cheese selection with toasted bread and seasonal garnishes

APPLE-PEAR CRUMBLE

Vanilla Ice Cream, cinnamon, mint

MOCKTAILS

TBD

4



SHRIMP LOUIS SALAD

Easily assembled, classic shrimp salad, the Shrimp Louie Salad, introduces a fresh and light bite. A typical staple at many traditional restaurants Team Las Vegas introduces a modern spin by pairing the dish with stuffed cherry tomatoes and creamy deviled eggs.



FIRST COURSE

DINNER 1

SHRIMP LOUIS SALAD

INGREDIENTS

Tomato
Avocado
Shrimp
Egg
Mayonnaise
Ketchup
Pickle relish
Romaine lettuce
Yellow mustard
White vinegar
Salt and black pepper

6



ROASTED TOMATO SOUP

Highly fragrant basil enhances this creamy soup made from ripe and sweet tomatoes. Team Las Vegas begins the night with a Roasted Tomato soup to contrast a chilly night with a warm and inviting dish. To top it off the dish is coupled with rich and buttery brioche for a unique layer of crunch.



FIRST COURSE

DINNER 2

ROASTED TOMATO SOUP

INGREDIENTS

Roma tomato
Onion
Garlic
Basil
Cream
Brioche bread
Canola and extra virgin olive oil
Salt and black pepper



ATLANTIC SALMON

Atlantic Salmon introduces a rich source of nutrients as well as a versatile and widely available protein. Linked to health benefits such as helping decrease inflammation and lowering blood pressure, this rich protein is easily paired with the notion of healthy and active aging. Served over a bed of caramelized brussels sprouts and tender butternut squash with crisp pancetta the dish introduces a twist on a family favorite.



MAIN ENTREE

DINNER 1

ATLANTIC SALMON

INGREDIENTS

Salmon
Brussels sprouts
Butternut squash
Pancetta
Onion
Cream
Butter
Horseradish
Basil
Canola and extra virgin olive oil
Salt and black pepper

10



PAN-SEARED CHICKEN

Succulent and Tender, pan seared chicken stars by providing a good supply of protein which has been correlated with cholesterol control and is a rich source of essential vitamins and minerals. Served with a medley of roasted zucchini, squashes and peppers, each bite introduces another layer of flavor to explore.



MAIN ENTREE

DINNER 2

PAN-SEARED CHICKEN

INGREDIENTS

Chicken
Zucchini
Yellow squash
Onion
Garlic
Red bell pepper
Yellow bell pepper
Tomato
Basil
Chicken jus (chicken bones, carrot, celery, onion)
Parsley

*VEGETARIAN ENTREE

Yellow squash
Zucchini
Yellow bell pepper
Red Bell pepper
Onion
Cous cous
Basil
Parsley



ARTISAN CHEESE SELECTION

Keeping the traditional after meal treat light, the slightly sweet and flavorful cheese selection introduces a palette of creamy, sharp and bold cheeses. Served with crisp buttery bread and seasonal garnishes such as fruits and nuts, each bite is a personal exploration of flavor.



DESSERT

DINNER 1

ARTISAN CHEESE SELECTION

INGREDIENTS

Brioche bread
Dried fruit
Grapes
Candied Walnut
Cow, sheep, and goat's milk cheese



APPLE-PEAR CRUMBLE

This amazingly sweet and fall inspired treat introduces juicy apples and pears while making us warm with a caramelized cinnamon crumble that entices tastebuds in every bite. Topped with indulgent yet subtle vanilla ice cream, this dessert will leave you asking for more.



DESSERT

DINNER 2

APPLE-PEAR CRUMBLE

INGREDIENTS

Apple
Pear
All purpose flour
Sugar
Brown sugar
Butter
Vanilla ice cream
Mint
Cinnamon



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