



THE RUSSIAN TEA ROOM

First Courses

Traditional Tea Room Red Borscht

Pickled red beets, seasonal vegetables and dill in a short rib broth served with a braised beef pirozhok or hot boiled potato and sour cream.

Buckwheat Blini and Red Caviar

Wild Alaskan salmon roe with chopped egg, red onion and sour cream.

Tea Room Salad

Mesclun greens with sautéed mushrooms, goat cheese and herbed croutons tossed in a tarragon vinaigrette.

Goat Cheese and Wild Mushroom Blinchik

Crêpe filled with mixed mushrooms, goat cheese, melted onions and lingonberries.

Main Courses

Kulebiaka

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, with roasted baby beets sautéed in an orange glaze.

Chicken Kiev

Herb butter stuffed in a breaded chicken breast with almond and apricot jasmine rice, fig compote and mixed baby vegetables.

Boeuf à la Stroganoff

Red wine braised beef short ribs with house-made thick noodles tossed
in a creamy mushroom and black truffle cream sauce.

Market Fish

Daily seasonal preparation.

Vareniki

Daily selection of Russian-style ravioli.

Desserts

Chocolate Pyramid

Bittersweet chocolate mousse with a raspberry filling.

Traditional Cheesecake

Vanilla cheesecake covered with chocolate curls and fresh berries.

Tiramisu

Traditional tiramisu with chocolate sauce and chocolate pearls.