



THE RUSSIAN TEA ROOM

Rosh Hashanah



Appetizers

Potato Latkes 20

Shaved fried potatoes with a dill cabbage slaw and apple sauce.

Sardine

Grilled sardine with arugula, fennel and pomegranates.

Beef Carpaccio

Thinly sliced steak with arugula and parmesan tossed in a lemon vinaigrette.



Entrees

Brisket 39

Pomegranate braised beef brisket with parsnips and potatoes.

Chicken Shashlik

Marinated chicken and vegetable skewers with herb rice and yogurt sauce.

Branzino 42

Whole roasted branzino with preserved lemon, roasted garlic, baby carrots and potatoes.



Dessert

Apple Tart 18

Warm apple tart with caramel and cinnamon ice cream.

Challa Bread Pudding 18

Challa bread pudding with berries and caramel sauce.

Carrot Cake 18

Traditional carrot cake with cream cheese frosting.

Kosher Wines



WHITE WINES

2014 Jezreel Valley, Chardonnay, Kosher 48

2014 Jezreel Valley, Levanim, Blend , Passover 48

2013 Segal's Chardonnay, Kosher & Passover, Galilee 45

2014 Kayoumi Vineyard, Kosher, Reisling, Carmel, Galilee 55

2014 Tulip Winery, White Franc, Judean Hills 55

2009 Shiloh, Kosher, Chardonnay 55

2014 Matar, Chardonnay, Kosher & Passover, Galilee 80

2016 C Blanc de Castel, Kosher & Passover, Chardonnay, Haute Judeé 105



RED WINES

2013 Jezreel Valley, Adumim, Blend, Kosher - Passover 57

2014 Psagot, Cabernet Sauvignon, Passover OU, Jerusalem 70

2014 Jezreel Valley, Carignan, Kosher - Passover, North of Zikron 85

2010 Domaine du Castel, Cabernet Sauvignon 70%, Kosher 150