



## **Merry Christmas!**

*Wednesday December 25, 2019*

### **Zakuski**

Mixed smoked fish with house pickled vegetables.



### **Tea Room Red Borscht**

Pickled red beets, seasonal vegetables and dill in a short rib and bacon broth served with a braised beef pirozhok.

### **Duck Blinchiki**

Braised cherry duck leg with foie gras rolled in a crepe served with a duck reduction.

### **Tea Room Market Salad**

Radicchio, kale and mixed greens with roasted squash, pumpkin seeds and goat cheese tossed in a vinaigrette.

### **Meat Solyanka**

A thick, sweet and spicy beef soup served with fresh made bobalki.



### **Chilean Sea Bass**

Pan seared sea bass with mixed wild rice, baby vegetables and a citrus buree blanc.

### **Boeuf à la Stroganoff**

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

### **Kulebiaka**

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, braised cabbage with caraway seeds and a mustard cream sauce.

### **Chicken Kiev**

Herb butter stuffed in a breaded chicken breast with Yukon mashed potatoes and a light mushroom sauce.

### **Roasted Veal Breast**

Slow roasted veal breast with roasted potatoes, baby vegetables and a veal reduction.



### **Apple Tarte Tatin**

Caramelized apple tarte with vanilla ice cream and caramel.

### **Chocolate Mousse Cake**

With a chocolate hazelnut crunch center.

### **Traditional Cheesecake**

Vanilla cheesecake covered with chocolate curls and fresh berries.

### **Tiramisu**

Traditional tiramisu with chocolate sauce and chocolate pearls.

**\$125.00 per person (\$85 for Children)**



## CAVIAR

Served with warm buckwheat blini and traditional accompaniments

### Imported Black Farm Raised Caviar

|                        |      |     |
|------------------------|------|-----|
| Beluga Hybrid          | 1oz. | 325 |
| Golden Osetra          | 1oz. | 295 |
| Sevruga                | 1oz. | 275 |
| Russian Osetra         | 1oz. | 205 |
| Siberian Osetra        | 1oz. | 195 |
| Italian White Sturgeon | 1oz. | 200 |

### American

|                           |      |     |
|---------------------------|------|-----|
| Wild American Hackleback  | 1oz. | 115 |
| California White Sturgeon | 1oz. | 155 |
| American Paddlefish Roe   | 1oz. | 145 |
| Wild Alaskan Salmon Roe   | 1oz. | 105 |

## CHAMPAGNE

|   |      |
|---|------|
| Piper-Heidsieck, 'Brut', Reims            | 165  |
| Veuve Clicquot Ponsardin, Reim            | 150  |
| Moët & Chandon 'Dom Pérignon'             | 450  |
| Moët & Chandon 'Dom Pérignon Rosé'        | 995  |
| Louis Roederer 'Cristal', Reims 2007      | 575  |
| Louis Roederer 'Cristal Rosé', Reims 2006 | 1230 |
| Louis Roederer 'Cristal Rosé', Reims 2009 | 1265 |
| 3000 ML Palmes d'Or, 'Brut', Chouilly     | 995  |
| Krug Grande Cuvée                         | 415  |
| Moët & Chandon, Grand Vintage Rosé 2009   | 150  |
| Louis Roederer, Rosé 2011                 | 190  |

## VODKA FLIGHT

*A tasting of different vodkas*

|  |    |
|--|----|
| Voda, Ruskova and Jewel of Russia Wild Berry           | 30 |
| Voda, Ruskova, Nemiroff and Jewel of Russia Wild Berry | 35 |