

Viennoiserie



Mixed Basket 18

Croissant, pain au chocolat, blueberry muffin, pain aux amandes

Raspberry Danish	4.50	Glazed Doughnut	4.50
Pain aux Amandes	4.50	Croissant	4.50
Pain au Chocolat	5.00	Blueberry Muffin	4.50



Smoked Salmon Platter 30

Smoked salmon, toasted bagel, cream cheese, onions, capers and tomatoes.

Truffle Quiche 20

Bacon, leeks, black truffle, potato and Gruyère cheese.

Cinnamon Russian Toast 18

Large walnut and raisin brioche sautéed with vanilla and spices with sweet cream.

Three Buttermilk Pancakes 18

Any combination of the following:
chocolate chip, blueberry, or candied pecans all served with maple syrup, or honey.

Eggs Florentine 18

Bacon, spinach, toasted English muffin, poached eggs and hollandaise sauce.

Czar's Eggs 30

Two eggs soft boiled, topped with salmon roe served with blini and traditional accompaniments.



EGGS

Served with guest's choice of white or wheat toast

Caviar Omelette 34

Red caviar with sour cream, fine herbs and Rösti potatoes.

Scrambled Eggs with Smoked Scottish Salmon 26

Rösti potatoes, sour cream and dill.

Two Eggs 16

Preparation of your choice, bacon or sausage and Rösti potatoes.

Egg White Omelette 18

Golden egg whites served with spinach, mushrooms and swiss cheese.

Sides

Toast 4 Bacon 10 Smoked Sausage (*Turkey or Pork*) 10

Tea Room Salad 20

Mixed baby greens with butternut squash, baby kale, candied pecans, and goat cheese.

Grilled Chicken Salad 35

Marinated grilled chicken with lettuce, apples, walnuts, grapes, and yogurt mustard dressing.

Farro 38

Toasted farro with butternut squash, Brussels sprouts, and chestnuts.
(vegan/vegetarian)

Traditional Tea Room Red Borscht 24

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

Onion Soup 24

Caramelized onion soup served with Gruyère and Parmesan cheese and a crouton.

Blinchik 24

Cherry braised duck and foie gras wrapped in a crêpe and served with pomegranate salad.

Caviar Tasting 45

Three buckwheat blinis with sour cream. Served with chopped boiled eggs, onion, and parsley, and topped with 5 grams of trout, salmon, and white fish roes.

RTR Sliders 30

Tasting of three mini "pojarski" burgers with herb fries
Salmon with avocado, tomato, and cucumber with rémoulade and pickled onions.
Veal with Gruyère cheese and melted onions.
Kobe beef with black truffle, Gruyère cheese, caramelized onions, and foie gras.

Boeuf à la Stroganoff 48

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

Côtelette à la Kiev 42

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

Kobe Burger 30

Grilled Kobe burger with grilled balsamic onions and blue cheese on a toasted bun.
Served with sweet potato fries.



DESSERTS

Czar's Gold and Caviar Parfait

Nougat cream, toasted almonds, chocolate sauce and 24-karat edible gold.
Add Caviar +\$20

Famous Tea Room Blintzes

Cherry and cheese blintzes with vanilla ice cream.

Chocolate Mi-Cuit

Chocolate cake with a molten center, cherry ice cream and a cherry sauce.

Crème Brûlée

Vanilla crème brûlée with mixed berries.

Tiramisu

Traditional tiramisu with chocolate sauce.

Dessert 18

Select Cheeses 24

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Tea Selection



Black Tea

St. Petersburg Citrus, red fruits and caramel	Troika Earl Grey, orange and mandarin
Anastasia Earl Grey, lemon and orange blossom	Prince Vladimir Citrus, vanilla and spices
Earl Grey Ceylon black tea with a bergamot flavor	Lapsang Souchong Chinese black tea with a smoky flavor
Darjeeling Indian black tea	English Breakfast Ceylon tea with a brisk flavor
Russian Morning Russian blend of black Chinese and Indian tea	Russian Country Soft, smoky blend of Keemun, Assam, Ceylon and Formosa Oolong teas with a touch of Lapsang Souchong

Oolong Tea

Wuyi Oolong Mild grassy notes with a sweet finish	Formosa Oolong Slight nutty aroma with a delicate flavor
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Green Tea

Sencha Japanese variety with a delicate, grassy aroma	Lung Ching Roasted Chinese green tea with a nutty aroma
Hoji Cha Japanese green tea roasted over charcoal	Jasmine Chinese green tea with jasmine flowers

White Tea

Winter White Earl Grey
Silver budded Chinese tea with citrus bergamot oil

Herbal Tea

Chamomile Chamomile with delicate sweet notes	Peach & Ginger Twist Slightly spicy with fruity citrus notes
Rooibos Chai South African red bush with Indian spices	Mint Verbena Pure peppermint

Tea 10

THE RUSSIAN TEA ROOM

Brunch



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

Drinks



Champagne 18

Prepared with Charles de Fère, Brut Cuvée
Bellini, Champagne Cocktail, Mimosa

Bloody Mary 16

Soda 10

Coffee, Espresso, Cappuccino, Café au Lait, Latte
\$8