APPETIZERS

Traditional Tea Room Red Borsch 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.

Dushbara 28
Lamb dumplings boiled in lamb broth and served with cilantro and vinegar.

Blinchik 24
Cherry braised duck and foie gras wrapped in a crépe and served with pomegranate salad.

Tea Room Salad 20
Mixed baby greens with butternut squash, baby kale, candied pecans, and goat cheese.

Squash Soup 24
Puree of fall squashes with toasted pumpkin seed and duck confit.

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.

Khinkali 28
Georgian beef and pork dumplings.

House Cured Salmon and Herring 30
Vodka and dill marinated salmon and house pickled herring served with black bread, potato blini, and pickled vegetables.

Foie Gras Pelmeni 28
Foie gras filled dumplings with peas and mushrooms in a black truffle broth.

ENTREES

Farro 38
Toasted farro with butternut squash, Brussels sprouts, and chestnuts. (vegan/vegetarian)

Boeuf à la Stroganoff 48
Red wine braised beef short ribs with thick noodles, tossed in a creamy mushroom and black truffle cream sauce.

Kulebyaka 40
Salmon with slow cooked onions, mushrooms, and mixed vegetables wrapped in pastry. Served with spiced cauliflower and saffron beurre blanc.

Grilled Salmon 42
Grilled salmon, roasted squash, and Brussels sprouts with pomegranate molasses.

Côtelette à la Kiev 42
Herb butter stuffed breaded chicken breast served with Yukon mashed potatoes and a light mushroom sauce.

Grilled Chicken Salad 35
Marinated grilled chicken with lettuce, apples, walnuts, grapes, and yogurt mustard dressing.

Skirt Steak 42
Grilled, chili rubbed skirt steak served with chimichurri and herbed fries.

RTR Sliders 30
Tasting of three mini “pajarski” burgers with herb fries
Salmon, 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.

Kobe Burger 30
Grilled Kobe burger with grilled balsamic onions and blue cheese on toasted bun. Served with sweet potato fries.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Welcome to the Russian Tea Room

The Russian Tea Room was founded in 1927 by members of the Russian Imperial Ballet who fled to America following the Revolution. We served only tea and pastries until the end of Prohibition. The Russian Tea Room expanded to full service dining during World War II and has since remained one of the world’s most celebrated restaurants. This haven for émigrés became home to New York City’s arts community, attracting a loyal clientele of impresarios, artists, actors, musicians and dancers from around the world. In 1995 the restaurant underwent a multi-million-dollar renovation, including the creation of the now famous 15-foot revolving glass bear aquarium and a spectacular tree of Fabergé inspired Venetian glass eggs. The Russian Tea Room’s doors have re-opened, retaining the best of our history, authenticity and architecture, while offering culinary masterworks, extensive old and new world wines, and a menu of over forty vodkas that include varieties new to the United States.

Every dining experience is an affair to remember.

Priyatnogo Appetita!

Visit our Gift Shop on the Lower Level

CAVIAR

Served with warm buckwheat blini and traditional accompaniments.

Imported Black Farm Raised Caviar

<table>
<thead>
<tr>
<th>Type</th>
<th>Quantity</th>
<th>Price</th>
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<tbody>
<tr>
<td>Beluga Hybrid</td>
<td>1oz.</td>
<td>325</td>
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<tr>
<td>Golden Osetra</td>
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<td>295</td>
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<tr>
<td>Sevruga</td>
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<td>275</td>
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<tr>
<td>Russian Osetra</td>
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<tr>
<td>Siberian Osetra</td>
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<td>195</td>
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<tr>
<td>Italian White Sturgeon</td>
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<td>200</td>
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American

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

Vodka & Caviar Tasting 185

<table>
<thead>
<tr>
<th>Type</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild American Hackleback</td>
<td>10g.</td>
<td>3/4 oz. tastes of Jewel of Russia Wild Berry, Vodka and Rachova</td>
</tr>
<tr>
<td>American Paddlefish Roe</td>
<td>10g.</td>
<td></td>
</tr>
<tr>
<td>Wild Alaskan Salmon Roe</td>
<td>10g.</td>
<td></td>
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</table>