APPETIZERS

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.

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

Striped Bass 42
Pan seared striped bass served with an autumn artichoke and cranberry bean stew.

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.

Scallops 46
Pan seared scallops, 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.

Lamb 48
Grilled lamb kofta and slow roasted lamb belly with raisin pine nut rice and adjika.

Duck 48
Maple glazed, roasted duck breast with pecans, golden beets, roasted salsify, sunchokes, and turnips.

Filet 52
8-ounce grilled filet topped with seared foie gras, potatoes au gratin, sautéed asparagus and sauce au poivre.

Pork Chop 48
Brined and double cut Kurobuta pork chop served with prunes, chestnuts, cipollini onions, and potatoes.

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

Dinner

CAVIAR

Served with warm buckwheat blini and traditional accompaniments.

Imported Black Farm Raised Caviar

<table>
<thead>
<tr>
<th>Type</th>
<th>1 oz.</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beluga Hybrid</td>
<td></td>
<td>325</td>
</tr>
<tr>
<td>Golden Osetra</td>
<td>1 oz.</td>
<td>295</td>
</tr>
<tr>
<td>Sevruga</td>
<td>1 oz.</td>
<td>275</td>
</tr>
<tr>
<td>Russian Osetra</td>
<td>1 oz.</td>
<td>205</td>
</tr>
<tr>
<td>Siberian Osetra</td>
<td>1 oz.</td>
<td>195</td>
</tr>
<tr>
<td>Italian White Sturgeon</td>
<td>1 oz.</td>
<td>200</td>
</tr>
</tbody>
</table>

American

<table>
<thead>
<tr>
<th>Type</th>
<th>1 oz.</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild American Hackleback</td>
<td>1 oz.</td>
<td>115</td>
</tr>
<tr>
<td>California White Sturgeon</td>
<td>1 oz.</td>
<td>155</td>
</tr>
<tr>
<td>American Paddlefish Roe</td>
<td>1 oz.</td>
<td>145</td>
</tr>
<tr>
<td>Wild Alaskan Salmon Roe</td>
<td>1 oz.</td>
<td>105</td>
</tr>
</tbody>
</table>

Vodka & Caviar Tasting 185

Wild American Hackleback 10g.
American Paddlefish Roe 10g.
Wild Alaskan Salmon Roe 10g.
Flight of Vodka 3/4 oz. tastes of Jewel of Russia
Wild Berry, Voda and Ruskova