

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 crêpe 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

THE RUSSIAN TEA ROOM

Dinner



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

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 <i>Jewel of Russia</i> <i>Wild Berry, Voda and Ruskova</i>