



Happy Thanksgiving!

Thursday, November 28, 2019



Appetizers

Traditional Tea Room Red Borscht

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.

Duck Blinichik

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

Squash Soup

Purée of fall squashes with toasted pumpkin seed and duck confit.

Tea Room Salad

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



Main Course

Roasted Turkey Breast

Chestnut apple stuffing, whipped Yukon gold potatoes, orange-cranberry chutney and natural jus.

Boeuf à la Stroganoff

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

Chicken Kiev

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

Swordfish

Grilled swordfish topped with saffron jasmine rice, mixed vegetables and au poivre sauce.

Kulebyaka

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



Dessert

Pumpkin Tart

Pumpkin purée and spices in a tart shell topped with whipped cream.

Chocolate Mousse Cake

With a chocolate hazelnut crunch center.

Traditional Cheesecake

Vanilla cheesecake covered with chocolate curls and fresh berries.

Tiramisu

Layers of sponge cake with mascarpone and coffee.

\$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	450
Moët & Chandon 'Dom Pérignon'	995
Moët & Chandon 'Dom Pérignon Rosé'	575
Louis Roederer 'Cristal', Reims 2007	1230
Louis Roederer 'Cristal Rosé', Reims 2006	1265
Louis Roederer 'Cristal Rosé', Reims 2009	995
3000 ML Palmes d'Or, 'Brut', Chouilly	415
Krug Grande Cuvée	150
Moët & Chandon, Grand Vintage Rosé 2009	190
Louis Roederer, Rosé 2011	



VODKA FLIGHT

A tasting of different vodkas

Skyy, Purity and Jewel of Russia Wild Berry	30
Skyy, Purity, Czar's Gold and Jewel of Russia Wild Berry	35