



Starter

Zakuski

Mixed smoked fish with house pickled vegetables.



Appetizer

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 Blinchik

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

Tea Room Salad

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

Meat Solyanka

A thick, sweet and spicy beef soup served with freshly made bobalki.



Main Course

Chilean Sea Bass

Pan seared sea bass with mixed wild rice, baby vegetables and a citrus beurre blanc.

Boeuf à la Stroganoff

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

Kulebyaka

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

Chicken Kiev

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

Roasted Veal Breast

Slow roasted veal breast with roasted potatoes, baby vegetables and a veal reduction.



Dessert

Apple Tarte Tatin

Caramelized apple tarte with vanilla ice cream and caramel.

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.



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 | loz. | 205 |
| Siberian Osetra | 1oz. | 195 |
| Italian White Sturgeon | 1oz. | 200 |
| Aı | merican | |
| Wild American Hackleback | loz. | 115 |
| California White Sturgeon | loz. | 155 |
| American Paddlefish Roe | loz. | 145 |
| Wild Alaskan Salmon Roe | 1oz. | 105 |
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| CHAMPAGNE | | 165 |
| Piper-Heidsieck, 'Brut', Reims | | 150 |
| 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 |
| Moet & Chandon, Grand Vintage Ro Louis Roederer, Rosé 2011 | sé 2009 | 190 |



VODKA FLIGHT

A tasting of different vodkas

| Voda, Ruskova and Jewel of Russia Wild Berry | 30 |
|--|----|
| Voda, Ruskova, Nemiroff and Jewel of Russia Wild Berry | 35 |