THE RUSSIAN TEA ROOM

Business Express Lunch

First Courses

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.

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

Goat Cheese and Wild Mushroom Blinchik
Crêpe filled with mixed mushrooms, goat cheese, melted onions, and lingonberries.

Main Courses

Côtelette à la Kiev ($10 supp)
Herb butter stuffed breaded chicken breast served with Yukon mashed potatoes and a light mushroom sauce.

Boeuf à la Stroganoff ($10 supp)
Red wine braised beef short ribs with thick noodles, tossed in a creamy mushroom and black truffle cream sauce.

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

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

Vareniki
Daily selection of Russian-style ravioli.

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

Desserts

Chocolate Mousse Cake
With a chocolate hazelnut crunch center.

Traditional Cheesecake
Vanilla cheesecake covered with fresh berries.

Tiramisu
Layers of sponge cake with mascarpone and coffee.

$55.00 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.