



## 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.**