



THE RUSSIAN TEA ROOM

Pre & Post Theatre

Pre: 4:45 pm – 6:15 pm Post: 9:30 pm – 10:30 pm



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.

Buckwheat Blini and Red Caviar

Wild Alaskan salmon roe with chopped egg, red onion, 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

Kulebyaka

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

Côtelette à la Kiev

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

Boeuf à la Stroganoff

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

***Market Fish**

Daily seasonal preparation.

Vareniki

Daily selection of Russian-style ravioli.

Farro

Toasted farro with butternut squash, Brussels sprouts, and chestnuts.



Desserts

Chocolate Mousse Cake

With a chocolate hazelnut crunch center

Traditional Cheesecake

Vanilla cheesecake covered with fresh berries.

Tiramisu

Traditional tiramisu with chocolate sauce.

Choice of Coffee or Tea

\$70.00 per person

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