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.

Bœuf 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.