

Russian Tea Time

Caviar is served with blintzes, chopped onion, egg salad, sour cream and drawn butter. Pairing the Caviar with Champagne, Sparkling wine or Sparkling water is bound to be a tasty success. The crispy freshness of Champagne perfectly compliments the high oil, fat, and saltiness of caviar.

Traditional Caviar Service

Siberian: Acipenser Baerii (Farmed, \$128 Uruguay, 1oz)

Butter and nut flavors of a caviar perfectly matured in original tins

Siberian: Acipenser Baerii (Farmed, \$142 Poland, 1oz)

Larger roe diameter with rich and full flavor palette. It comes in shades from black to light brown, prepared with the traditional "Malossol" method

Oscietra: Acipenser Domum (Farmed, .. \$175 Italy, 1.8oz)

Firm, with a nutty flavor and indulgently buttery finish

Oscietra: Acipenser Gueldenstaedtii \$220 (Farmed, Poland, 1oz)

Saturated taste with a nutty note. A royal roe size extracted from the oldest female Russian sturgeons

Starters

Bread and Butter \$6

Pumpernickel and artisan white bread served with honey-sea salt, house whipped butter

🌿 Ukrainian Borscht Cup \$8 Bowl \$16

Sweet and sour soup of beef, beets, cabbage, carrots, potatoes and tomatoes

🌿 Mushroom Salad \$16

Lightly sautéed Clamshell and Trumpet mushrooms mixed with arugula, microgreens and drizzled with house vinaigrette seasoning. Toppings of goat cheese and Pumpernickel croutons are optional

🌿 Seasonal Soup - Cup \$7 Bowl \$14 "Peas and Mint"

Light, refreshing, and cooling, fresh spring peas and garden mint are a match made in heaven

🌿 Herring Under the Blanket \$16

Layered salad composed of grated boiled vegetables, chopped onions and mayonnaise and covered with diced pickled herring and eggs

🌿 Classic Russian Garden Salad \$13

Tomatoes, cucumbers, onions, dill. Served with Sour cream or Olive oil

Appetizers

🌿 Chopped Beef Liver Pâté \$18

House made Beef Liver Pâté served with gluten free crackers, beet horseradish and chopped onions

🌿 Mini Potato Piroshkies \$12

Five mini turnovers of mashed potatoes, sautéed onions, side of sour cream

🌿 Potato Dumplings - Vareniki (6pcs) \$12

Seasoned mashed potato dumplings, boiled and topped with melted butter. Served with touch of Tashkent carrot salad

🌿 Vegetarian Assortment Platter \$22

Eggplant Orientale, Beet Caviar, Carrot salad, Vinaigrette salad, Eggplant Medley, Cabbage Apple, Chickpea paste and Tabouli. Not served with crackers

🌿 Potatoes with Mushroom \$12

Russian Style potatoes with sautéed onions, garlic and Clamshell mushroom

Crepes with Salmon Roe \$42

Four thin crepes served with Norwegian smoked salmon, salmon caviar and sour cream. Garnished with cucumbers, tomatoes, chopped onions and capers

🌿 Latkes \$11

Six potato latkes served with apple sauce

Beef Pelmeni (6 pcs) \$14

Handmade dumplings filled with seasoned ground beef and onions. Topped with melted butter and served with Tashkent carrot salad

Blinchiki Combination (2pcs) \$17

One stuffed with ground beef and caramelized onions and the other with sautéed cabbage, served over greens and drizzled with spicy sriracha mayo and dill cream

Main Courses

Zrazy \$22

Seasoned mashed potato stuffed with mushrooms and Beyond Meat. Served with a homemade Eggplant Oriental sauce and garnished with microgreens

Chicken Kiev \$25

A tender chicken breast is pounded and wrapped around cold garlic butter with dill, while its outside is coated with flour, egg and breadcrumbs. Served with mashed potato and steamed and lightly grilled tri color carrots

Classic Beef Stroganoff \$28

Lean sirloin beef sautéed and simmered in whipping and sour cream, Madeira wine, mushrooms, onions, and dill. Served with buckwheat kasha mixed with noodles

Lamb Shank \$30

Braised lamb shank in a rich stew of carrots, red peppers, celery, tomatoes and garlic. Served over mashed potatoes and steamed and lightly grilled tri color carrots

Beef Stew – Russkaya Podzharka \$29

Classic meltingly tender beef stew, enveloped in a rich wine vegetable sauce. Served with mashed potato, sauerkraut and pickles

Moultard Duck Leg \$27

Roasted Moulard duck leg served with Madeira wine-berry sauce, sautéed sauerkraut on the bed mashed potatoes with poached prunes, raisins and lightly grilled polenta

Beyond Eggplant \$27

Layered Eggplant and Beyond Meat patties covered with a delicate, homemade Eggplant Oriental sauce. Topped with microgreens, which can be substituted for goat cheese or bread crumbs

Beet Crepe with Gourmet Mushrooms \$22

Beet infused crepe filled with leeks, goat cheese, Clamshell and Trumpet mushrooms. Covered with delicate cream sauce and microgreens

Stuffed Cabbage ... 1 roll \$19 2 rolls \$30 **Golubtsi**

Cabbage roll stuffed with a filling of ground beef, chicken, carrots and sautéed onions. Simmered in tomato sauce. Served with buckwheat kasha and carrot salad

Chicken Kebab Shashlik \$22

Chicken breast marinated then cooked to perfection. Served on a bed of rice, pickled onions, Tashkent carrot salad and house made tomato sauce

Wild Quail 1 pc \$20 2 pcs \$32

Seasoned and grilled whole quails, served on the bed of mashed potatoes with poached prunes, raisins in wine sauce, arugula and Madeira wine-berry sauce. Accompanied by grilled polenta

Grilled Salmon \$29

Salmon under a delicate cream sauce served with mashed potatoes and steamed and lightly grilled tri color carrots

Platters for Two

Russian Tea Time Platter (for two) \$75

Starts with a tasting Beef pelmeni, Potato vareniki, Latkes, Carrot salad, Beet caviar, Chickpea paste, Tabouli, and Vinaigrette salads. Followed by Beef Stroganoff, Stuffed cabbage, Chicken Kebab, Rice and Buckwheat Kasha

Vegetarian Platter (for two) \$60

Starts with a tasting Potato Vareniki, Latkes, Carrot salad, Beet caviar, Chickpea paste, Tabouli, and Vinaigrette salads. Followed by two Blinchiki with Cabbage, red potato with Clamshell mushroom, Buckwheat Kasha and rice

Tastings

Eggplant Sate Medley \$6

Beet Caviar \$6

Tabouli \$6

Russian Vinaigrette \$6

Cabbage Apple Salad \$6

Chickpea Paste \$6

Sardines \$8

Russian Herring \$12

Buckwheat Kasha \$6

Eggplant Oriental \$6

Tashkent Carrot Salad \$6

Mashed Potatoes \$6

Gluten Free Crackers \$8

Arugula with house dressing \$6

Solenya (pickled tomatoes, cucumbers and mushroom) \$12