

# 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 with rich flavor in black to light brown, crafted 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)

Boasting a nutty flavor, this royal-sized roe is carefully harvested from the oldest female Russian sturgeons, delivering an unparalleled taste experience

## Starters

### Bread and Butter . . . . . \$6

Pumpnickel 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

### Butternut Squash . . . . . Cup \$7 Bowl \$14 Soup

Silken butternut squash with carrots, celery, and green apple, finished with pumpkin seeds and sour cream

+ Vegan on request. Gluten-free without bread

### Herring Under the Blanket . . . . . \$19

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

### Classic Russian Garden Salad . . . . . \$13

A refreshing mix of tomatoes, crisp cucumbers, and zesty onions, garnished with dill. Served with your choice of creamy sour cream or olive oil

### Olive Salad . . . . . \$15

Olivier Salad – A classic Russian favorite with tender potatoes, carrots, pickles, peas, egg, and mayonnaise

+ Available with beef & pork sausage upon request

## Appetizers

### Chopped Beef Liver Pâté . . . . . \$19

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

### Mini Potato Piroshkies . . . . . \$14

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

### Potato Dumplings - Vareniki (6pcs) . . . . \$15

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

### Vegetarian Assortment Platter . . . . . \$25

Eggplant Orientale, Beet Caviar, Carrot salad, Vinaigrette salad, Eggplant Medley, Cabbage Apple, Chickpea paste and Tabouli. Served with crackers

### Potatoes with Mushroom . . . . . \$13

Russian Style potatoes with sautéed onions, garlic and Clamshell mushroom

### Crepes with Salmon Roe . . . . . \$42

Four delicate crepes served with Norwegian smoked salmon, salmon caviar, sour cream, and garnished with cucumbers, tomatoes, onions, and capers

### Latkes . . . . . \$13

Six potato latkes served with apple sauce

### Beef Pelmeni (6 pcs) . . . . . \$16

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

### Blinchiki Combination (2pcs) . . . . . \$18

Blinchiki Duo. Beef & caramelized onion crêpe, cabbage crêpe, greens, sriracha mayo, dill cream

### Mushroom Salad . . . . . \$16

Sautéed Clamshell & Trumpet Mushrooms. Arugula, microgreens, house vinaigrette. Optional goat cheese, pumpnickel croutons

## Main Courses

### Zrazy ..... \$24

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

### **Chicken Kiev** ..... \$27

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** ..... \$29

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** ..... \$32

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** ..... \$30

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

### **Beet Crepe with Gourmet Mushrooms** ..... \$24

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

### **Stuffed Cabbage** ... 1 roll \$21 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** ..... \$25

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 \$22 2 pcs \$34

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** ..... \$30

Salmon under a delicate cream sauce with onions, mushrooms and arugula served with mashed potatoes

### **Chicken Meatballs with Creamy Mushroom Sauce** ..... \$25

Tender chicken meatballs simmered in a rich, creamy mushroom sauce, served over a bed of buttery mashed potatoes. A comforting, hearty dish full of savory flavor

## 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** ..... \$7.50

### **Beet Caviar** ..... \$7.50

### **Tabouli** ..... \$7.50

### **Russian Vinaigrette** ..... \$7.50

### **Cabbage Apple Salad** ..... \$7.50

### **Chickpea Paste** ..... \$7.50

### **Russian Herring** ..... \$12

### **Buckwheat Kasha** ..... \$7.50

### **Eggplant Oriental** ..... \$7.50

### **Tashkent Carrot Salad** ..... \$7.50

### **Mashed Potatoes** ..... \$7.50

### **Gluten Free Crackers** ..... \$8

### **Arugula with house dressing** ..... \$6