



Merry Christmas!

Tuesday, December 25, 2018

Zakuski

Mixed smoked fish with house pickled vegetables.



Tea Room Red Borscht

Pickled red beets, seasonal vegetables and dill in a short rib and bacon broth served with a braised beef pirozhok.

Goat Cheese and Wild Mushroom Blinchiki

Crêpe filled with mixed mushrooms, goat cheese, melted onions and lingonberries.

Tea Room Market Salad

Radicchio, kale and mixed green with roasted squash, pumpkin seeds and goat cheese tossed in a vinaigrette.

Meat Solyanka

A thick, sweet and spicy beef soup served with fresh made bobalki.



Swordfish

Pan swordfish served with a mixed wild rice pilaf and a tarragon cream sauce.

Boeuf à la Stroganoff

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

Kulebiaka

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, braised cabbage with caraway seeds and a mustard cream sauce.

Chicken Kiev

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

Roasted Ham

Slow roasted ham sliced and served with mashed potato and baby vegetables.



Apple Tarte Tatin

Caramelized apple tarte with vanilla ice cream and caramel.

Chocolate Mousse Cake

With a chocolate hazelnut crunch center.

Traditional Cheesecake

Vanilla cheesecake covered with chocolate curls and fresh berries.

Tiramisu

Traditional tiramisu with chocolate sauce and chocolate pearls.

\$125.00 per person (\$85 for Children)