



## THE RUSSIAN TEA ROOM

### *New Year's Eve à la Carte Menu*



#### *Starters*

##### **Pelmeni 30**

Beef and foie gras filled dumplings in consomme finished with black truffle.

##### **Buckwheat Blini and Caviar 50**

Wild Alaskan salmon roe with chopped egg, red onion and sour cream.

##### **Traditional Tea Room Red Borscht 30**

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

##### **Tea Room Salad 28**

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

##### **Blinchik 32**

Red wine braised beef with sauteed cabbage wrapped in a crepe and served with braising reduction.



#### *Main Courses*

##### **\*Filet 72**

8 ounce grilled filet topped with seared foie gras, potatoes au gratin, sautéed escarole and sauce a poivre.

##### **Kulebyaka 52**

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, served with rice and mushroom plov and dill buree blanc.

##### **Chicken Kiev 52**

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

##### **Boeuf à la Stroganoff 56**

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

##### **Lamb 60**

Cumin crusted lamb rack with eggplant, red peppers, cous cous and chickpeas stew.

##### **Butternut Squash Risotto 40**

Butternut squash and braised leeks.



#### *Desserts*

##### **Tea Room Blintzes 26**

Cheese and cherry blintzes with vanilla ice cream.

##### **Traditional Cheesecake 26**

Vanilla cheesecake covered with chocolate curls and fresh berries.

##### **Chocolate Mousse Cake 26**

With a chocolate hazelnut crunch center.