



THE RUSSIAN TEA ROOM

Passover Dinner Menu



Appetizer

Gefilte Fish

House-made gefilte fish served with beet horseradish.

Matzo Ball Soup

Traditional chicken broth and matzo soup.

Beef Brisket Blinchiki

Slow cooked beef brisket wrapped in a crepe.



Entrees

Salmon

Horseradish and matzo crusted salmon with asparagus and roasted potatoes.

Lamb

Braised lamb shank with horseradish whipped potatoes.

Veal Breast

Stuffed breast of veal with greens and matzo served with potatoes, carrots and onions.



Dessert

Lemon Bar

Lemon curd bar with a nut crust.

Charoset Strudel

Traditional charoset wrapped in phyllo dough, baked and served with cinnamon ice cream.

Chocolate Crunch Mousse

Dark chocolate mousse with hazelnut praline.



\$125 per person

\$50 for children

Kosher wine available.

Passover menu will be served with Seder plate. Haggadahs available upon request.