



THE RUSSIAN TEA ROOM

Restaurant Week Lunch

Entrée with choice of Appetizer or Dessert

Winter 2019



Appetizers

Goat Cheese and Wild Mushroom Blinichik

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

Traditional Tea Room Red Borscht

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

Tea Room Salad

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



Main Courses

Chicken

Sauteed chicken breast with roasted mushrooms in a dark chicken reduction over garlic mashed potatoes.

Boeuf a la Stroganoff

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

Vareniki

Vegetable ravioli with daily sauce preparation.

Salmon

Roasted salmon filet with currant, pine nuts and jasmine rice, baby vegetables and mustard beurre blanc.



Desserts

Chocolate Mousse Cake

With a chocolate hazelnut crunch center.

Traditional Cheesecake

Vanilla cheesecake.

\$26.00 per person (*Tax & Tip not included*)

**Not available for parties of 8 or more*



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Desserts

Chocolate Mousse Cake

With a chocolate hazelnut crunch center.

Traditional Cheesecake

Vanilla cheesecake.

\$42.00 per person (Tax & Tip not included)

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