



## THE RUSSIAN TEA ROOM

### *Pre & Post Theatre*

Pre: 4:45 pm – 6:15 pm  
Post: 10:00 pm – 11:00 pm

*Winter 2010*



### *Starters*

#### **Salad Olivier**

Poached chicken, peas, potatoes, eggs, and roasted red peppers with a sour cream and dill dressing.

#### **Buckwheat Blini and Red Caviar**

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

#### **Tea Room Red Borscht**

Red short ribs broth with pickled red beets, seasonal vegetables, dill and braised beef pirozhki.

#### **Winter Salad**

Mixed organic greens with endive, hearts of palm, shaved carrots, chestnuts and radicchio with honey lemon vinaigrette.

#### **Goat Cheese and Wild Mushroom Blinchik**

Crepe filled with mixed mushrooms and melted onions topped with lingonberries.



### *Main Courses*

#### **Chicken Tabaka**

Flattened porcini and truffle marinated poussin, celery root puree, brussel sprouts and baby turnips with a sweet potato reduction.

#### **Kulebiaka**

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, braised leeks, roasted squash, and caramelized pearl onions with a tarragon cream sauce.

#### **Chicken Kiev**

Herb butter stuffed in a breaded chicken breast with caramelized wild rice, figs and pear chutney.

#### **Boeuf à la Stroganoff**

Beef filet with house made buckwheat noodles, wild mushrooms, porcini cream, and red wine reduction.

#### **Market Fish**

Daily seasonal preparation.

#### **Vareniki**

Daily selection of Russian style ravioli.



### *Desserts*

#### **Chocolate Pyramid**

Bittersweet chocolate mousse with a vanilla crème brûlée, citrus syrup.

#### **Famous Tea Room Blintz**

Cherry or cheese blintz, vanilla ice cream.

#### **Traditional Cheesecake**

Vanilla cheesecake covered with chocolate curls and fresh berries.

#### **Tiramisu**

Gingerbread genoise with coffee cream and spiced amaretto syrup.



\$55.00 per person

**Visit our Gift Shop on the Lower Level**

*\*Not available for parties of 8 or more*