



THE RUSSIAN TEA ROOM

Dinner

Winter 2010



CAVIARS

Served with warm buckwheat blini and traditional accompaniments

Imported Black Caviar

Imperial Iranian Osetra	1oz.	295
Golden Caspian Osetra	1oz.	275
Sevruga of the Caspian Sea	1oz.	225
“Czar's Palace Tasting” of black caviar		350

European Farm Raised

Russian Osetra	1oz.	155
Siberian Osetra	1oz.	145
Italian White Sturgeon	1oz.	130
“Royale Tasting” of farm raised caviar		245

American

Beluga farm raised	1oz.	250
Wild American Hackleback	1oz.	85
California White Sturgeon	1oz.	105
American Paddlefish Roe	1oz.	88
Wild Alaskan Salmon Roe	2oz.	35



APPETIZERS



Traditional Tea Room Red Borscht 18

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

Duck Galantine 22

Slice of whole duck de-boned and rolled with foie gras mushrooms black truffle and served with a sherry duck reduction.

Goat Cheese and Wild Mushroom Blinchik 18

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

Winter Salad 14

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

Salad Olivier 17

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

Pelmeni 22

Braised beef pelmeni in a capon and truffle consume with seasonal vegetables and mushrooms.

Caviar Tasting 28

3 buckwheat blinis with sour cream, chopped boiled eggs, onion and parsley topped with trout, salmon and white fish roes.

Zakuski 20

A tasting of smoked meat and fish with house pickled vegetables and taramosalata.

Herring 19

Herring filet with parsley, potatoes, pickled onions, extra virgin olive oil and sour cream.

Vegetable & Mushroom à la Russe 18

Artichokes, mushroom, eggplant and autumn vegetables baked in a casserole with a light cream and cheese sauce.

Chestnut Soup 18

Butternut squash and chestnut puree finished with a spiced cream and a parmesan crisp.

House Cured Salmon Gravlax 22

Vodka dill and mixed peppered gin gravlax served with chive potato blinis and sour cream.



MAIN COURSES



Turbot 36

Pan seared turbot with apple and cabbage fennel confit and a mustard cream sauce.

Duck 38

Duck breast with beluga lentil salad, enoki mushrooms, golden raisins, pine nuts and orange anise reduction.

Chicken Tabaka 32

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

Vegetable & Mushroom à la Russe 24

Artichokes, mushroom, eggplant and autumn vegetables baked in a casserole with a light cream and cheese sauce.

Shashlik Tasting 38

Herb marinated chicken, beef and lamb skewered and served with fried panisse, couscous salad and spicy adjika.

Boeuf à la Stroganoff 39

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

Chicken Kiev 38

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

Kulebiaka 36

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

Veal Orloff 38

Veal chop pan seared with mushroom truffle duxelle gratin with potato dauphine and haricots verts.

Kobe Tasting Perigord 48

Boneless American Kobe beef and beef filet with Vidalia onion tempura, truffle cauliflower gratin and sauce Perigord.

Aged New York Strip 48

Dry aged N.Y. strip steak with roasted garlic and fingerling potatoes.



Welcome to the Russian Tea Room

The history of the Russian Tea Room dates back to 1927. We were founded by members of the Russian Imperial Ballet who fled to America following the Revolution; and served only tea and pastries until the end of Prohibition. The Russian Tea Room then expanded to full service dining during World War II and has remained one of the world's most celebrated restaurants. This haven for émigrés became home to New York City's arts community, attracting a loyal clientele of impresarios, artists, actors, musicians and dancers from around the world. In 1995, visionary Warner LeRoy revitalized the restaurant with a multi-million-dollar renovation, which saw the creation of the now-famous 15-foot revolving glass bear aquarium and a spectacular tree of Fabergé inspired Venetian glass eggs. The Russian Tea Room's doors have re-opened, retaining the best of our history, authenticity, and architecture while offering culinary masterworks, extensive old world and new world wines and a menu of forty vodkas that includes varieties new to the United States.

Every dining experience is an affair to remember.

Marc Taxiera
The Chef

Priyatnogo Appetita!

Please note that for all parties of 5 or more 20% gratuity will be added to your bill.

Visit our Gift Shop on the Lower Level