



## THE RUSSIAN TEA ROOM

### Lunch

*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 Gallantine 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.

### **Chef's Salad 18**

Smoked duck prosciutto with black bread croutons, romaine lettuce, shaved parmigiano reggiano and a minute fry egg.

### **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.

### **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



### **Caviar Omelette 28**

Red caviar with sour cream, fine herbs and rösti potatoes.

### **Vareniki 22**

Daily selection of Russian style ravioli.

### **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.

### **Kobe Tasting Perigord 48**

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

### **Turbot 36**

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

### **RTR Sliders 25**

*Tasting of three mini "pojarski" burgers with herb fries*

Salmon, avocado, tomato, cucumber with remoulade & pickled onions

Veal with comte cheese, wild mushrooms and melted onions

Kobe with black truffle, gruyere cheese and foie gras caramelized onions

### **Kobe Burger 25**

Grilled Kobe burger with grilled Vidalia onions and Maytag blue cheese on a garlic sourdough bread with sweet potato fries.



## *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**