



THE RUSSIAN TEA ROOM

Brunch

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

Drinks



Champagne 13

*Prepared with Nicolas Feuillatte, Brut Cuvée
Bellini, Champagne Cocktail, Mimosa*

Bloody Mary 10

Fresh Squeezed Juices 5

Grapefruit, Carrot ginger

Fruit Smoothies 6.50

Very Berry, Strawberry Banana, Pineapple Coconut, Mango Lassi



Viennoiserie



Mixed Basket 16

Croissant, pain au chocolat, blueberry muffin, pain aux amandes

Raspberry Danish 4.50	Pain aux Amandes 4.50
Pain au Chocolat 5.00	Glazed Doughnut 4.50
Croissant 4.50	Blueberry Muffin 4.50



Russian Yogurt 10

Fresh berries and spiced roasted almonds.

Steel Cut Irish Oats 11

With golden raisins, toasted walnuts and apple ginger sauce.

Fruit Plate 13

Chef's selection of seasonal fruit.

Cinnamon Russian Toast 18

Cinnamon bread pudding, pan sautéed with spices and whipped sweet cream.

Pecan Pancakes 18

Pecan studded pancakes with fig honey, compote and all spice syrup.

Eggs Florentine 18

House cured pancetta spinach, toasted English muffin, poached eggs and mustard hollandaise.

Czar's Eggs 25

Two eggs soft boiled, topped with Salmon roe and served with blinis and traditional accompaniments.



EGGS

Served with guest's choice of white or wheat toast

Caviar Omelette 28

Red caviar with sour cream, fines herbs, rösti potatoes.

Scrambled Eggs with Smoked Scottish Salmon 19

Rösti potatoes with gruyère, sour cream and dill.

Two Eggs 12

Preparation of your choice with bacon and potatoes.

Golden Egg White Omelette 16

Spinach with sautéed mushrooms and gruyère.

Sides

Toast 4

Bacon 10

Apple Smoked Sausage 10

Chicken or Pork



Tea Room Red Borscht 18

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

Chestnut Soup 18

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

Salad Olivier 17

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

Goat Cheese and Wild Mushroom Blinichik 18

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



Truffle Quiche 19

Bacon, leeks, black truffle, potato and gruyère.

RTR Sliders 25

Tasting of three mini "pojarski" burgers with herb fries

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

Veal with comte cheese, wild mushrooms and melted onions

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

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.

Kobe Burger 25

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

Steak and Eggs 38

10-ounce sirloin steak topped with sunny side eggs and a foie gras potato hash.



DESSERTS

Czar's Gold and Caviar Parfait (\$5 supp)

Nougat cream, toasted almonds, chocolate sauce

Famous Tea Room Blintzes

Cherry and cheese blintze, vanilla ice cream

Wild Chocolate Mi-Cuit

Chocolate cake with a molten center, Pistachio ice cream and raspberry syrup

Tahitian Vanilla Crème Brûlée

Vanilla infused crème brulée with a fresh berry salad

Dessert 18

Select Cheeses 18

Coffee, Espresso 8

Cappuccino, Café au Lait 8



TEA SELECTION



Black Tea

St. Petersburg

Citrus fruits, red fruits and caramel

Anastasia

Earl Grey, lemon and orange blossom

Earl Grey

Ceylon based black tea; bergamot flavour

Darjeeling

Indian black tea

Russian Evening

Russian blend of black China and Indian teas

Troika

Earl Grey, orange and mandarin

Prince Vladimir

Citrus fruits, vanilla and spices

Lapsang Souchong

China black tea; smoky flavour

English Breakfast

Ceylon tea; brisk flavour

Russian Country

Soft, smoky blend of Keemun, Assam, Ceylon, Formosa Oolong with a touch of Lapsang Souchong

Oolong Tea

Wuyi Oolong

Mild grassy notes with a sweet finish

Formosa Oolong

Delicate flavour with slight nutty aroma

Green Tea

Sencha

Japanese green tea; delicate grassy aroma

Lung Ching

Roasted Japanese green tea with a nutty aroma

Hoji Cha

Japanese green tea roasted over charcoal

White Tea

Winter White Earl Grey

Silver budded Chinese tea with citrus bergamot oil

Herbal Tea

Chamomile

Chamomile with delicate sweet notes

Ginger Twist

Slightly spicy with fruity citrus notes

Rooibos Chai

South African red bush with Indian spices

Mint Verbena

Pure peppermint

Tea Service 10

Served with Chef's selection of cookies