



THE RUSSIAN TEA ROOM

Valentine's Day

February 14, 2010



Czar's Love Potion



Lobster

Fennel radish salad with a blood orange vanilla broth with aniseed and fennel pollen.

Quail

Pan seared quail with roasted sunchokes and a chocolate coffee sauce.

Roasted Beet and Arugula Salad

Marinated ginger golden and red beets, with toasted walnuts, creamy horseradish beet vinaigrette.

Pelmeni

Oxtail dumplings in a beef and foie gras consommé with root vegetables and truffle essence.



Foie Gras

Saffron purée with toasted spiced almonds and cinnamon.



Boeuf à la Stroganoff

Beef fillet with mushrooms and foie gras, over herbed egg noodles, porcini cream, red wine reduction.

Sturgeon

Cumin carrot purée with roasted baby vegetables topped with caviar.

Honey Glazed Breast of Duck

Braised Belgium endive with creamy cauliflower, barley and orange reduction.

Chicken Kiev

Herb and foie gras butter stuffed breaded chicken breast, caramelized wild rice with figs and poached pear chutney.



Valentine's Day Blintzes

Traditional blintzes with raspberry sorbet.

Chocolate Tasting

Mini dark chocolate mi-cuit, milk chocolate mousse, and white chocolate vodka infusion.

Wild Strawberry and Ginger Soup

Espresso infused meringue, fresh berries.

Vodka Liégois

Gingerbread génoise, vodka syrup, coffee ice cream, whipped cream.



\$115 per person

Visit our Gift Shop on the Lower Level

Happy Valentine's Day



CHAMPAGNE BY THE GLASS

DeJoria 'Brut'	18
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HALF BOTTLES

5348	NV	Perrier-Jouët	45
5349	NV	Veuve Clicquot Ponsardin 'Brut'	65
5383	NV	Moët & Chandon 'Rosé Impérial'	68

BOTTLES

5322	NV	Gosset, Brut	100
5361	NV	Laherte & Freres 'Brut Traditional'	90
5360	NV	Laherte & Freres 'Brut Rosé'	100
5362	NV	Laurent Perrier 'Brut'	145
5363	NV	Laurent Perrier 'Grand Siecle'	250
5328	NV	Tattinger 'Brut'	135
5368	2004	Louis Roederer 'Rosé'	160
5326	2000	Louis Roederer 'Cristal'	575
5327	2000	Louis Roederer 'Cristal Rosé'	1050
5370	NV	Veuve Clicquot Ponsardin 'Demi-Sec'	125
5332	NV	Veuve Clicquot 'Brut'	130
5364	1999	Perrier-Jouët	336
5320	NV	Moët & Chandon 'Rosé Impérial'	125
5369	NV	Moët & Chandon 'Nectar Impérial'	150
5336	1999	Moët & Chandon 'Dom Pérignon'	300
5337	2000	Moët & Chandon 'Dom Pérignon'	405
5339	NV	Krug Grande Cuvée	415
5341	1995	Krug	625



CAVIAR

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