



THE RUSSIAN TEA ROOM

Restaurant Week

Winter 2010



Starters

Tea Room Red Borscht

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

House Salad

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

Goat Cheese and Wild Mushroom Blinichik

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



Main Courses

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.

Vareniki

Daily selection of Russian style ravioli.



Desserts

Chocolate Pyramid

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

Traditional Cheesecake

Vanilla cheesecake covered with chocolate curls and fresh berries.



\$24.07 per person for Lunch
\$35.00 per person for Dinner

Visit our Gift Shop on the Lower Level

This is a sample Restaurant Week 2010 menu and is subject to change by the Chef.

**Not available for parties of 8 or more*