



THE RUSSIAN TEA ROOM

Restaurant Week

Summer 2012



Appetizers

Goat Cheese and Wild Mushroom Blinichik

Crêpe filled with mixed mushrooms, goat cheese, melted onions and lingonberries.

Traditional Tea Room Red Borscht

Pickled red beets, seasonal vegetables and dill in a short rib broth served with a braised beef pirozhok.

Tea Room Market Salad

Shaved Jerusalem artichokes, Grana Padano cheese, pears and a tarragon vinaigrette.



Main Courses

Chicken à la Czar

Sautéed free-range chicken breast with mixed roasted peppers and mushrooms in a light cream sauce over herb spätzle.

Filet of Beef

Pan-seared filet with garlic mashed potatoes, baby vegetables and a red-wine reduction.

Vareniki

Grilled vegetable ravioli with daily sauce preparation.

Salmon

Roasted salmon filet with saffron jasmine rice, baby zucchini and citrus burre blanc.



Desserts

Chocolate Pyramid

Bittersweet chocolate mousse with a raspberry filling.

Traditional Cheesecake

Vanilla cheesecake.

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

**Not available for parties of 8 or more*