



## THE RUSSIAN TEA ROOM

### *Restaurant Week Dinner*

*Winter 2025*



#### **RTR Red Borscht**

*served with a braised beef pryozhok*

Pickled red beets, seasonal vegetables, dill, short rib and bacon broth

#### **RTR Salad**

Oven roasted sweet potato, brussel sprouts, radicchio, mesclun, feta, maple vinaigrette

#### **Blinchik**

Beef, cabbage, onions, bordelaise, pickled vegetables

#### **Scallops**

Butternut squash purée, trumpet, maitake, and golden oyster mushrooms



#### **Wild Mushroom Stroganoff**

*vegetarian*

Wild mushrooms, egg noodles, bread crumbs, parmesan, black truffle

#### **Boeuf à la Stroganoff**

Red wine braised beef short ribs, egg noodles, wild mushrooms, black truffle

#### **Fennel Lamb Chops**

Stewed eggplants, peppers, onions

#### **Pan Seared Salmon**

Green pea purée, spinach, cherry tomatoes, caper wine butter



#### **Chocolate Mousse Cake**

#### **Banana Nalysnyky**

Ukrainian bananas, farmers cheese, caramel, pecans

#### **Medovik**

Ukrainian honey cake

#### **Baked Alaska**

Golden cake, caramelized meringue, vanilla and chocolate ice cream

**\$60.00 per person**

*not available for parties of 8 or more*

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**



## THE RUSSIAN TEA ROOM

### *Restaurant Week Lunch*

*Winter 2025*



#### **RTR Red Borscht**

*served with a braised beef priozhok*

Pickled red beets, seasonal vegetables, dill, short rib and bacon broth

#### **RTR Salad**

Oven roasted sweet potato, brussel sprouts, radicchio, mesclun, feta, maple vinaigrette

#### **Blinchik**

Beef, cabbage, onions, bordelaise, pickled vegetables

#### **Scallops**

Butternut squash purée, trumpet, maitake, and golden oyster mushrooms



#### **Wild Mushroom Stroganoff**

*vegetarian*

Wild mushrooms, egg noodles, bread crumbs, parmesan, black truffle

#### **Boeuf à la Stroganoff**

Red wine braised beef short ribs, egg noodles, wild mushrooms, black truffle

#### **Fennel Lamb Chops**

Stewed eggplants, peppers, onions

#### **Pan Seared Salmon**

Green pea purée, spinach, cherry tomatoes, caper wine butter

**\$45.00 per person**

*not available for parties of 8 or more*

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.