



\$150 PER PERSON

COLD APPETIZERS

GARDEN (V)

Fresh Vegetables Tossed In Vinegar And Oil.

RUSSIAN TRIO

Olivier - Vinegret - Shuba

PICKLED VEGETABLES (V)

Pickles, Cabbage, Cherry Tomatoes, And Apples.

HERRING

Fillet Of Baltic Herring, Boiled Potatoes And Pickled Red Onions.

MARINATED MUSHROOMS (V)

Wild Mushrooms In A Special House Marinade.

RUSSIAN CHARCUTERIE PLATE

Homemade Roulettes, Bastruma, Beef Tongue, And Smoked Meats.

SMOKED FISH PLATTER

Assortment Of Smoked Fish

DUCK SALAD

Arugula, Sliced Duck Breast And Poached Pear.

HOT APPETIZERS

WILD MUSHROOMS AND POTATOES (V)

Wild Mushrooms, Onions, And Homestyle Potatoes.

BLINY WITH RED CAVIAR

HUDSON VALLEY FOIE GRAS

ENTREE

KARSKI

Grilled, Marinated Double Cuts Of Lamb In Georgian Spices.

ROASTED DUCK

Crispy Pan-Seared Duck.

SALMON KULEBYAKA

Salmon Filet With Vegetables And Herbs Wrapped In Puff Pastry.

DESSERT

ASSORTED CHEESE AND FRUIT PLATTER

NAPOLEON

Homemade Pate Gonflee Pastry Cake With Bavarian Vanilla Cream Filling

MEDOVIK

Lightly Sweet Layered Honey Cake

KARTOSHKKA

COFFEE AND TEA

TEA WITH VARENIYE AND HONEY

Whole Cherry Preserves With Lemon

COFFEE

CAPUCCINO / ESPRESSO

LIQUOR

WINE

Two bottles of wine per 10 people

VODKA

One Bottle Of Flavored Vodka Per 10 People