



THE RUSSIAN TEA ROOM

Restaurant Week Dinner

Summer 2023



Appetizers

RTR Red Borscht

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

RTR Salad

Mixed baby greens, corn, tomato, red onion and feta cheese with a creamy basil dressing.

Blinchik

Slow stewed beef with cabbage, onions braised in a red wine sauce wrapped in a crepe and served with pickled vegetables.



Main Courses

Wild Mushroom Stroganoff

Wild mushrooms, egg noodles tossed in a rich mushroom cream sauce with trumpet & maitake mushrooms.

Boeuf à la Stroganoff

Red wine braised beef short ribs with thick noodles tossed in a creamy mushroom and black truffle cream sauce.

Côtelette à la Czar

Pan roasted chicken breast with Yukon mashed potatoes in a light red pepper and mushroom sauce.

Salmon Salad

Pan seared Atlantic salmon with arugula, string beans, cherry tomato with an oregano vinaigrette.



Desserts

Chocolate Mousse Cake

With a chocolate hazelnut crunch center.

Traditional Cheesecake

Vanilla cheesecake.

\$45.00 per person (Tax & Tip not included)

**Not available for parties of 8 or more*



THE RUSSIAN TEA ROOM

Restaurant Week Lunch Menu

Summer 2023



Appetizers

RTR Red Borscht

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

RTR Salad

Mixed baby greens, corn, tomato, red onion and feta cheese with a creamy basil dressing.

Blinchik

Slow stewed beef with cabbage, onions braised in a red wine sauce wrapped in a crêpe and served with pickled vegetables.



Main Courses

Wild Mushroom Stroganoff

Wild mushrooms, egg noodles tossed in a rich mushroom cream sauce with trumpet & maitake mushrooms.
(Vegetarian)

Boeuf à la Stroganoff

Red wine braised beef short ribs with thick noodles tossed in a creamy mushroom and black truffle cream sauce.

Côtelette à la Czar

Pan roasted chicken breast with Yukon mashed potatoes in a light red pepper and mushroom sauce.

Salmon Salad

Pan seared Atlantic salmon with arugula, string beans, cherry tomato, and olives with an oregano vinaigrette.

\$30.00 per person *(Tax & Tip not included)*

**Not available for parties of 8 or more*