

## Banquet Menu 105\$

### Cold Appetizers (Pick 3)

- Homestyle Pickles & Preserves:

Enjoy a variety of homemade pickles and preserves, just like Grandma used to make

- Meaty Delights:

Dive into a platter of hearty meats including roast beef, boiled pork, and veal tongue

- Coastal Treats:

Taste the flavors of the sea with cold-smoked white fish and lightly salted salmon

- Chicken Liver Pate:

Indulge in creamy chicken liver pate served with confit onions, a comforting homemade favorite

- Baltic Bites:

Savor fingerling potatoes with Atlantic herring and mackerel, a simple yet delicious dish perfect for sharing

- Rustic Mushrooms:

Enjoy marinated wild mushrooms with onions and herbs, a taste of the countryside

- Chicken Satsivi:

A traditional Georgian delight, featuring succulent poultry enveloped in a velvety walnut sauce, a culinary journey to the heart of the Caucasus

- Forshmak Odessa:

A savory blend of herring, onions, and apples, finely minced into a delectable spread, served with apple shallot chutney, quail eggs and rye bread crostini

## Salads (Pick 3)

- Fresh Vegetables Platter:

A vibrant array of garden-fresh vegetables and herbs, reminiscent of sunny days in the countryside

- Garden Fresh Delight:

Enjoy a refreshing summer salad of radishes, cucumbers, and dill dressed with creamy sour cream, a taste of sunny days in the countryside

- Festive Olivier Salad:

Indulge in the iconic Holiday Olivier salad featuring doctor's sausage, a beloved dish that brings back memories of special occasions and celebrations

- Herring Under a Fur Coat:

Experience the layers of flavors in this classic salad, a comforting favorite adorned with beets, potatoes, carrots, and homemade mayonnaise

- Roasted Vegetable Caviar:

Savor the simplicity of a salad showcasing roasted vegetables, a wholesome dish that highlights the natural flavors of seasonal produce

- Russian Vinaigrette:

Delight in the vibrant colors and flavors of vinaigrette salad, a traditional blend of beets, potatoes, carrots, pickles, and peas, dressed in a tangy vinaigrette

- Tashkent Salad:

A hearty blend of flavors inspired by the rich culinary heritage of Central Asia, a taste of exotic spices and savory goodness.

- Mimosa Salad with Salmon:

A decadent twist on a beloved classic, layers of delicate salmon nestled amidst fluffy eggs and vibrant vegetables, a taste of elegance and indulgence

## Hot Appetizers (Pick 2)

- Mushroom Casserole:

Warm up with a hearty casserole of mushrooms, a comforting dish straight from the oven

- Cabbage Piroshky:

Taste the simplicity of pies filled with cabbage, a homemade treat that never fails to satisfy

- Potato-Mushroom Piroshky:

Enjoy pies filled with potatoes and mushrooms, a homely favorite perfect for any occasion

- Garlic Dill Potatoes with wild mushrooms

Everyone's favorite combination, perfect for any celebration

- Crape Rolls with Tender Beef Filling or Mushrooms and Potato

The classic way to show your guests a warm welcome

## Entrées (Pick 3)

- Lemon-Marinated Pork Shish Kebab:

Enjoy tender pork kebabs marinated with lemons, onions, and herbs, served with flatbread and lightly pickled onions, a taste of summertime barbecues

- Spiced Chicken Shish Kebab:

Savor chicken kebabs marinated with spices and sour cream, served with flatbread and lightly pickled onions, a delicious twist on a classic dish

- Smoky Lamb Lulya Kebab:

Dive into flavorful lamb lulya kebabs seasoned with smoked paprika, served with flatbread and lightly pickled onions, a culinary adventure straight from the Caucasus

- Pozharski-Style Cutlets:

Indulge in tender cutlets Pozharski style, served with creamy mushroom sauce on the side, our Chef's Grandmas Recipe

- Baked Haddock or Pollock:

Experience the delicate flavors of baked white fish served with creamy parsnip sauce, a seafood delight that transports you to the Sea Shore

- Grilled Lamb Chops (extra 5\$ per person)

Tender lamb chops, perfectly grilled and seasoned, accompanied by a delightful mint mustard sauce

## Sides (Pick 2)

- Herbed Roasted Potatoes:

Savor the aromatic goodness of garlicky roasted potatoes seasoned with herbs, a perfect complement to any main dish

- Seasonal Roasted Vegetables:

Enjoy a medley of roasted vegetables, showcasing the best of the season's harvest, a simple yet flavorful side dish

- Fluffy Steamed Rice:

Taste the comfort of steamed rice, side that pairs perfectly with any meal.

## Desserts:

### Fresh Fruit Platter:

Refresh your palate with a selection of fresh fruits, a delightful ending to your meal

### Decadent Cake Selection (purchased separately)

Indulge in a slice of your favorite cake, please speak with our Chef about your selection (price may vary depending on the choice)

### Crape Bar (Purchased separately)

- Dozen Crapes with House Cured Salmon and Sour Cream (30\$)
- Dozen Crapes with Red Caviar(60g) and Sour Cream (39\$)
- Dozen Crapes with Golden Osetra Black Caviar(30g) Sour Cream (110\$)
- Dozen Crapes with Assorted Jams, Condensed Milk and Sour Cream (25\$)

## Banquet menu 135\$

(Also, you have all the options available from our Nostalgic Menu)

### Cold Appetizers (Pick 3)

#### Caviar Tasting:

Immerse yourself in luxury with delicious caviar served with oladushki, crème fraîche, and traditional accompaniments

#### Rustic Meat Medley:

Treat yourself with assorted cold cut meats, pickled vegetables, rye bread chips and our signature assorted salo spreads

#### Kholodec Duet:

Experience the harmonious blend of tender chicken and beef encased in shimmering aspic jelly, served with horseradish mousse and maple mustard sauce

#### Smoked Salmon Carpaccio:

Delight in thinly sliced smoked salmon drizzled with a citrus-infused dressing, garnished with fried capers, and dill oil

#### Tri Color Beetroot and Goat Cheese Terrine:

Revel in layers of salt-baked beets, creamy goat cheese, and sprats spread

#### Forest Mushroom Pirozhki:

Bite into flaky pirozhki filled with a medley of forest mushrooms, caramelized onions, and dill, served with a truffle aioli

#### Phali Troika:

Spinach, beetroot and string beans- dynamic trio of classic Georgian appetizer, served with herbs and pomegranate arils

Salmon Blini Napoleon:

Layers of smoked salmon and herb-infused cream cheese sandwiched between delicate blini, garnished with salmon roe and fresh dill

### Hot Appetizers (Pick 3)

Fried Sibirsky Pelmeni:

Enjoy our house made pelmeni filled with traditional Russian fillings such as beef and pork, served with onion jam and smoky sour cream

Wild Mushroom and Truffle Pirozhki:

Dive into golden pirozhki stuffed with wild mushrooms, truffle oil, and melted cheese, served with a porcini dipping sauce.

Potato and Caviar Vareniki:

Indulge in tender hand-crafted potato-filled dumplings topped with a dollop of sour cream and a generous serving of Russian caviar (different topping)

Deconstructed Beef-Stroganoff:

A modern twist on a classic, tender beef stroganoff served in a flaky vol-au-vent pastry shell, with truffle mushroom crema

### Salads (Pick 4)

Russian Garden Salad with Kvass Vinaigrette:

A refreshing mix of heirloom tomatoes, cucumbers, radishes, and herbs, dressed with a kvass-infused vinaigrette

Summer Harvest Tomato Medley:

A harmonious composition of smoked and fresh heirloom tomatoes, with creamy feta essence, delicate micro cilantro, and crisp red onions

#### Central Asian Spice Symphony:

Roast beef, baby spinach leaves topped with toasted pistachios, pomegranate arils, and crisp apple slices, dressed in a sumac-infused vinaigrette, crowned with crispy leeks

#### Olivier de Luxe:

Elevate the iconic Olivier salad with the addition of poached lobster or king crab, tossed with diced vegetables and a creamy dressing

#### Czar's Shrimp Salad:

Enjoy the sublime of flavors: Seared shrimp, avocado, delicate cucumber ribbons, vibrant heirloom cherry tomatoes, grilled romaine, all harmonized with a luscious creamy wasabi dressing

### Entrées (Pick 2)

#### Duck Breast:

Pan seared duck breast marinated in honey and spices, served with a lingonberry reduction and caramelized apples

#### Herb-Crusted Whitefish Fillet:

Pan seared morning catch whitefish fillet coated in herb crust, served with classic beurre blanc sauce and root vegetable chips

#### Oceanic Salmon Delight:

Grilled fillet with tangy sea buckthorn glaze, served alongside parsley root puree

#### Spiced Chicken Roulade:

Chicken breast fillets filled with a blend of aromatic spices, cream cheese, and spinach, rolled and seared to perfection. Served with a velvety



tarragon cream sauce, roasted baby potatoes, and grilled asparagus spears.

## Sides (Pick 2)

### Herbed Roasted Potatoes:

Savor the aromatic goodness of garlicky roasted potatoes seasoned with herbs, a perfect complement to any main dish

### Seasonal Roasted Vegetables:

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### Fluffy Steamed Rice:

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## Desserts:

### Seasonal Fruit and Berries Platter

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