

Classical Banquet MENU

\$145 per person + 7% Tax & 20% Gratuity

You may also substitute any selection with items from our Classical menu.”

DATE & TIME
NAME
NUMBER OF PEOPLE
PHONE NUMBER
EMAIL

COLD APPETIZERS (pick 3)

- HOMEMADE PICKLES (INCLUDED IN THE BANQUET)**
A delightful assortment of sauerkraut, tomatoes, and cucumbers.
 - CHEESE PLATE**
An assortment of exquisite cheeses: Camembert, Roquefort, and Goat cheese. Complemented by fruits and nuts.
 - TUNA AND STRAWBERRY TARTARE**
Finely diced fresh tuna with strawberry slices. Salmon is also available upon request.
 - STUFFED FISH (GEFILTE FISH)**
Patties made from carp, prepared according to a traditional recipe, and served with spicy horseradish.
 - SMOKED SALMON CARPACCIO WITH TRUFFLE DRESSING**
Thin slices of smoked salmon drizzled with truffle sauce.
 - CARPACCIO WITH TOMATOES AND MOZZARELLA**
An exquisite combination of fresh, juicy tomatoes, tender mozzarella, and aromatic arugula. Served with olive oil and balsamic cream.
 - BRUSCHETTA ASSORTMENT**
Six mini bruschettas topped with Parma ham, smoked salmon, feta, and basil-tomato salsa.
 - MEAT PLATTER**
Seasonal assortment of house-made meat delicacies. Selection subject to change.
- INCLUDE PORK EXCLUDE PORK

- CREAM CHEESE, NUTS, AND DRIED FRUIT PLATTER
A sophisticated assortment of nuts, dried fruits, honey, and toasted wheat bread.
- FISH DELICACIES
A balanced mix of salted herring, smoked white fish fillet, and lightly salted salmon, served with roasted potatoes and green onions.
- CLASSIC CHICKEN LIVER PÂTÉ
Smooth and creamy pâté, served with honey and rye crisps.
- HOMEMADE KHOLODETS
Traditional chicken and beef aspic paired with mustard and horseradish.
- EGGPLANT APPETIZER
Grilled eggplant layered with basil cream cheese and cherry tomatoes.
- ODESSA-STYLE FORSHMACK
A spiced cold appetizer made from finely chopped herring fillet, onion, apple, boiled egg, and fresh herbs. Served on rice chips with bread & milk.

SALADS (pick 4)

- "FOREST CONES" SALAD
Duck, forest cones, raspberry, and mixed greens.
- SALAD WITH ROASTED TOMATOES, PISTACHIOS, AND MOZZARELLA
Roasted tomatoes combined with crunchy pistachios and tender mozzarella, enhanced by a refined Dijon dressing.
- VEGETABLE SALAD
Fresh organic vegetables and greens: tomatoes, cucumbers, red onion, bell peppers, and homemade bryndza cheese drizzled with homemade oil.
- CLASSIC "OLIVIER" SALAD
Blend of boiled root vegetables, eggs, green peas, and your choice of chicken or beef, garnished with dill and dressed with light homemade mayonnaise.
- HERRING UNDER A FUR COAT
A Soviet culinary classic: layered salted herring beneath a “blanket” of potatoes, beets, carrots, eggs, and mayonnaise.
- CAESAR WITH CHICKEN / SHRIMP
Crisp mix of lettuce, tender chicken or juicy shrimp, crunchy croutons, and a bold Caesar dressing.
- VINAIGRETTE
The simple charm of roasted beets, potatoes, and carrots is complemented by tangy pickles and fresh herbs, dressed with olive oil and a touch of lemon juice.

- SMOKED EEL SALAD WITH NUT DRESSING
A refined mix of fresh salad greens, cucumber, nutty dressing, and smoked eel.
- CARIBBEAN SALAD
Chicken, mango, and mixed greens topped with almonds and tossed in an orange-honey dressing.
- NEVSKY SALAD
Green beans and chicken liver on mixed greens with a sesame sauce.

HOT APPETIZERS (pick 3)

- CAMEMBERT IN ALMOND CRUST WITH BERRY SAUCE
Creamy Camembert, encased in a crispy almond crust, served with tangy berry sauce.
- PIROZHKI (PUFF PASTRY HAND PIES)
Delicate yeast dough pastry turnovers filled with your choice of meat, braised cabbage, or egg with fresh herbs.
- TIGER SHRIMP IN SAUCE VIERGE
Juicy tiger shrimp served with a fresh French sauce vierge made from olive oil, lemon juice, tomatoes, herbs, olives, and capers.
- MUSHROOM JULIENNE
Porcini mushrooms baked in a creamy sauce with onions, spices, and grated cheese. Served hot in tartlets.
- CREPES
Homemade crêpes filled with your choice of beef or chicken with spinach and blue cheese.
- STUFFED CABBAGE ROLLS (GOLUBTSY)
A hearty blend of pork, beef, cabbage, and rice, served with sour cream.
 - Include pork
 - Exclude pork

ENTREES (pick 3)

- BAKED SALMON WITH SAUCE OF YOUR CHOICE
Tender baked salmon served with your choice of sauce: a creamy parsnip sauce or basil sauce with crispy breadcrumbs and pancetta.
- BAKED WHITE FISH WITH SAUCE OF YOUR CHOICE
Tender baked white fish (seasonal selection — please inquire), served with your choice of sauce: a creamy parsnip sauce or basil sauce with crispy breadcrumbs and pancetta.
- DUCK
A whole duck, slow-roasted with apples, served with a fruity berry sauce that complements the richness of the meat with a sweet and tangy balance.
- LAMB RACK WITH JUNIPER SAUCE
Tender lamb rack served with an aromatic juniper sauce, creating a perfectly balanced combination of earthy meat flavor and fresh pine notes.

- DUCK BREAST WITH BERRY SAUCE
Juicy duck breast served with an exquisite berry sauce that enhances the rich and flavorful taste of the duck meat.
- RIBEYE STEAK, ROASTED WHOLE
A marbled ribeye steak roasted whole, preserving all the juiciness and aroma, perfectly cooked for true meat lovers.
- SALMON AND SPINACH WELLINGTON
A delicate pastry roll with a filling of salmon and spinach, perfectly combining textures and flavors to create a dish fit for a royal table.
- BAKED PORK SHOULDER WITH GARLIC BUTTER
Juicy and tender pork shoulder, slow-baked to perfection, infused with the rich aroma of garlic butter and herbs. A hearty and flavorful centerpiece for any feast.
- CHICKEN TABAKA
A whole chicken marinated in a savory spiced sauce, then grilled to a crispy golden perfection.
- ROASTED LAMB FILLET
Succulent lamb meat, perfectly roasted and served with a classic demi-glace sauce that adds depth and richness to each bite.
- POZHARSKIE CUTLETS
Delicate and tender chopped chicken fillet cutlets, with a crispy golden crust. Served with a creamy sauce enriched with parsnip for a unique and savory touch.

SIDES (pick 2)

- BABY VEGETABLES WITH HERBS AND PARMESAN
Tender baby vegetables seasoned with herbs and finished with grated Parmesan.
- BAKED POTATOES WITH SPICES
Crispy baked potatoes seasoned with a blend of spices.
- GRILLED VEGETABLES
Seasonal vegetables grilled until tender with a light smoky flavor.
- RICE WITH VEGETABLES
Steamed rice served with vegetables sautéed in butter.

DESSERTS (pick 1)

- ASSORTED CAKES
A selection of Napoleon and Honey cakes.
- FRUITS

TEA, COFFEE, WATER (STILL AND SPARKLING), SODA
Included in the banquet cost.

