



The Russian Tea Room

150 West 57th St.

Group Lunch

11am-3:30pm

\$80 per person



First Course:

(Please Select Two)

Tea Room Salad - Mixed field greens, sliced pears, shaved fennel and Grana Padano cheese tossed in a fig and balsamic vinaigrette

Goat Cheese and Wild Mushroom Blinichik - Chestnut crepe filled with mixed mushrooms, goat cheese, melted onions, and lingonberries

Tea Room Borscht - Broth of braised short ribs with pickled satur farm beets, sour cream and dill with a braised beef pirozhok

Beet Salad - Thinly sliced yellow and red beets, crumbled blue cheese, spiced walnuts and mache in walnut and beet vinaigrette

Main Course:

(Please Select Two)

Kulebiaka - Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, with baby mixed beets, turnips and parsnips

Market Fish - Served with vegetable and starch of the day

Beef Stroganoff - Red wine braised beef short ribs with house-made thick noodles tossed in creamy mushroom and black truffle cream sauce

Chicken Kiev - Herb butter stuffed in a breaded chicken breast with a coriander and jasmine rice plov, baby vegetables and a fresh saute of cherries with mixed grapes

Hangar Steak - Chimichurri marinated hanger steak grilled, sliced and served with a sweet potato and scallion hash

Vareniki - Daily selection of Russian style ravioli

Dessert:

(Please Select One)

Chocolate Pyramid - Bittersweet chocolate mousse with a raspberry filling

Traditional Cheesecake - Vanilla cheesecake covered with chocolate curls and fresh berries

Tiramisu - Traditional tiramisu with chocolate sauce and chocolate pearls

****Dessert served with coffee and tea***

****Doesn't include beverage***

1-800-BROADWAY x2
to book your Group!

All prices include tax and gratuity and are valid through Dec. 2012
Group Minimum: 20 people; maximum 225 people

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