

THE RUSSIAN TEA ROOM

Tour Group Luncheon/Dinner Menu **Private Room – Group Must be Over 30 People**

Lunch - \$55, plus tax and tip

Dinner - \$85, plus tax and tip

First Course **(Please Select Two)**

Autumn Salad

Mixed organic greens with endive, sliced pears, walnuts and gorgonzola cheese tossed with a fig and balsamic dressing.

Goat Cheese and Wild Mushroom Blinchik

Chestnut crepe filled with mixed mushrooms and melted onions topped with duck rillettes and finished with duck pomegranate reduction.

Tea Room Borscht

Broth of braised short ribs with pickled satur farm beets, sour cream & dill

Salad Olivier

Bibb lettuce with olives, feta cheese, potato, eggs, cucumber and Red peppers with a mustard vinaigrette

Main Course **(Please Select Two)**

Chicken Tabaka

Flattened porcini and truffle marinated poussin, celery root puree, brussel sprouts and baby turnips with a sweet potato reduction.

Kulebiaka

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, braised leeks, roasted squash, and caramelized peel onions with a tarragon cream sauce.

Chicken Kiev

Herb butter stuffed in a breaded chicken breast with caramelized wild rice, figs and pear chutney.

Boeuf á la Stroganoff

Beef filet with house made buckwheat noodles, wild mushrooms, porcini cream, red wine reduction and topped with foie gras.

Boneless Breast of Chicken With Wild Mushroom Sauce

Ricotta Ravioli with Tomato Sauce

Desserts
(Please Select One)

New York Style Cheesecake
Huckleberry Cassis

Chocolate Souffle Cake
Pistachio ice cream, crème anglaise

Tea Room Blintzes
Cherry, cheese, vanilla ice cream

Coffee, Tea, Decaffeinated Coffee

THE RUSSIAN TEA ROOM

Welcome to New York City!

Lunch Menu
Groups under 30 People
\$40, plus tax and tip

STARTERS

Autumn Salad

Mixed organic greens with endive, sliced pears, walnuts and gorgonzola cheese tossed with a fig and balsamic dressing.

Tea Room Red Borscht

Red short rib broth with pickled red beets, seasonal vegetables, dill and braised beef pirozhki.



MAIN COURSES

Kulebiaka

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, braised leeks, roasted squash, and caramelized pearl onions with a tarragon cream sauce.

Chicken Kiev

Herb butter stuffed in a breaded chicken breast with caramelized wild rice, figs and pear chutney.

Vareniki

Daily selection of Russian style ravioli.

Filet of Beef

Pan roasted filet with roasted fingerling potatoes and truffled cream spinach.



DESSERTS

Chocolate Pyramid

Bittersweet chocolate mousse with a vanilla crème brûlée, citrus syrup

Traditional Cheesecake

Vanilla cheesecake covered with chocolate curls and fresh berries

Tiramisu

Gingerbread genoise with coffee cream and spiced amaretto syrup



Coffee or Tea

Visit our Gift Shop on the Lower Level



The history of the Russian Tea Room dates back to 1927. We were founded by members of the Russian Imperial Ballet who fled to America following the Revolution; and served only tea and pastries until the end of Prohibition. The Russian Tea Room then expanded to full service dining during World War II and has remained one of the world's most celebrated restaurants. This haven for émigrés became home to New York City's arts community, attracting a loyal clientele of impresarios, artists, actors, musicians and dancers from around the world. In 1995, visionary Warner LeRoy revitalized the restaurant with a multi-million-dollar renovation, which saw the creation of the now-famous 15-foot revolving glass bear aquarium and a spectacular tree of Fabergé inspired Venetian glass eggs. The Russian Tea Room's doors have re-opened, retaining the best of our history, authenticity, and architecture while offering culinary masterworks, extensive old world and new world wines and a menu of forty vodkas that includes varieties new to the United States.

Priyatnogo Appetit



THE RUSSIAN TEA ROOM

Welcome to New York City!

Dinner Menu
Groups under 30 People
\$60, plus tax and tip

STARTERS

Autumn Salad

Mixed organic greens with endive, sliced pears, walnuts and gorgonzola cheese tossed with a fig and balsamic dressing.

Tea Room Red Borscht

Red short rib broth with pickled red beets, seasonal vegetables, dill and braised beef pirozhki.



MAIN COURSES

Kulebiaka

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, braised leeks, roasted squash, and caramelized pearl onions with a tarragon cream sauce.

Chicken Kiev

Herb butter stuffed in a breaded chicken breast with caramelized wild rice, figs and pear chutney.

Boeuf á la Stroganoff

Beef filet with house made buckwheat noodles, wild mushrooms, porcini cream, and a red wine reduction.

Vareniki

Daily selection of Russian style ravioli.



DESSERTS

Chocolate Pyramid

Bittersweet chocolate mousse with a vanilla crème brûlée, citrus syrup

Traditional Cheesecake

Vanilla cheesecake covered with chocolate curls and fresh berries

Tiramisu

Gingerbread genoise with coffee cream and spiced amaretto syrup



Coffee or Tea

Visit our Gift Shop on the Lower Level

The history of the Russian Tea Room dates back to 1927. We were founded by members of the Russian Imperial Ballet who fled to America following the Revolution; and served only tea and pastries until the end of Prohibition. The Russian Tea Room then expanded to full service dining during World War II and has remained one of the world's most celebrated restaurants. This haven for émigrés became home to New York City's arts community, attracting a loyal clientele of impresarios, artists, actors, musicians and dancers from around the world. In 1995, visionary Warner LeRoy revitalized the restaurant with a multi-million-dollar renovation, which saw the creation of the now-famous 15-foot revolving glass bear aquarium and a spectacular tree of Fabergé inspired Venetian glass eggs. The Russian Tea Room's doors have re-opened, retaining the best of our history, authenticity, and architecture while offering culinary masterworks, extensive old world and new world wines and a menu of forty vodkas that includes varieties new to the United States.

Priyatnogo Appet