



**\$110**

## Cold Appetizers

### TARTARE DELIGHT

*Smoked salmon roulade and Tuna Tartare presented on Asian spoons*

### ROASTED DUCK

*Wine marinated roasted duck, glazed with orange juice and topped with dark cherry (sauce on a side)*

### PROSCIUTTO AND FIG TARTINE

*Prosciutto, creamy goat cheese, figs and fresh basil on sliced grilled sour dough baguettes, lightly drizzled with honey*

### TERRINE DE FOIES DE VOLAILLE

*Chicken liver pâté: a rich starter to a meal served with French bread*

### RED SALMON CAVIAR "OLADUSHKI" (CAVIAR IS SERVED ON TOP)

*Homemade pancakes served with premium quality Red Salmon Caviar*

### NEPTUNE SALAD

*Diced grilled real crab, scallops, cuttlefish, octopus and calamari mixed in lemon juice and Italian vinegar, served on a bed of Mesclun mix*

### CHARCUTERIE

*Assortment of premium cured and smoked meats, decadent cheese, accompanied with crackers, grapes, and quince*

### SHUBA (OR SELEDKA POD SHUBOI)

*Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes with a mayonnaise base*

### CHARRED CHICKEN & VEGETABLE SALAD

*Grilled chicken, bell peppers, Portobello mushroom, asparagus, zucchini, and yellow squash, drizzled with balsamic reduction and sprinkled with goat cheese*

### BELVÈDÈRE SHRIMP SALAD

*Coconut shrimp mixed in sweet and sour sauce, served over Mesclun mix with dried cranberries, pineapple chunks, diced mango, and caramelized almonds tossed with raspberry vinaigrette*

### SALO SASHIMI

*Served with rye bread with garlic and scallions*

### JELLIED VEAL TONGUE (ZALIVNOE IZ YAZIKA)

*Delicate and lean veal tongue incased in gelatin*

### MUSHROOM MARINÉS

*Assortment of premium marinated mushrooms*

### CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES

*Barreled pickled red and white cabbage, cherry tomatoes, and pickles, marinated apples and grapes*

## Hot Appetizers

### PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

*Home style (zharennaya kartoshka s gribami)*

### SAVORY MEAT CREPES AND A CUP OF BOUILLON

*Homemade stuffed "blinchiki" with ground chicken accompanied with a cup of homemade bouillon*

### SEAFOOD EXTRAVAGANZA

*Jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry, served with baked oysters on the half-shell topped with creamy spinach sauce and Parmesan cheese*

### MUSHROOM JULIENNE served in buttery dinner roll family style

*Traditional Russian style white button mushrooms baked in cream, topped with melted mozzarella and cheddar cheese*

### NEW ZEALAND RACK OF LAMB

*Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic*

## Main Course

### FILET MIGNON

*Beef tenderloin seasoned and grilled to perfect tenderness served with baby roasted potatoes*

### CHANAKHI (UKRAINIAN STEW)

*Lean pork sirloin and potatoes cut into cubes, sautéed with pan fried onions, carrots, beans, and tomato paste, seasoned with salt, pepper, bay leaves and garlic, baked in ceramic bowl*

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### CHEF'S BANQUET DU PATISSERIE

## Alcohol included

*1 bottle of "Ketel One" per 10 guests and your choice of a bottle of Champagne, Red or White Wine*

## Soft Drinks

COMPOT, Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea