



THE RUSSIAN TEA ROOM

Restaurant Week Dinner

Summer 2024



Appetizers

RTR Red Borscht

Pickled red beets, seasonal vegetables and dill in a short rib and bacon broth served with a braised beef pirozhok

RTR Salad

Baby mesclun, black olives, cherry tomatoes, blackberries, red onions, feta cheese, and toasted pistachios with a creamy basil dressing

Blinchik

Slow stewed beef with cabbage and onions braised in a red wine sauce wrapped in a crêpe and served with pickled vegetables



Main Courses

Wild Mushroom Stroganoff

Wild mushrooms, egg noodles tossed in a rich mushroom cream sauce with trumpet and maitake mushrooms

Boeuf à la Stroganoff

Red wine braised beef short ribs with thick noodles tossed in a creamy mushroom and black truffle cream sauce

Côtelette à la Czar

Pan roasted chicken breast with Yukon mashed potatoes in a light red pepper and mushroom sauce

Scallops

Pan-seared Russian sea scallops with butternut squash purée and sautéed green lentils, trumpet, maitake and golden oyster mushrooms



Desserts

Chocolate Mousse Cake

Triple layer chocolate mousse cake

Traditional Cheesecake

Vanilla cheesecake with fresh berries

\$60.00 per person (Tax & Tip not included)

**Not available for parties of 8 or more*

150 West 57th Street, New York, NY 10019 • 212.581.7100 • www.russiantearoomnyc.com

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



THE RUSSIAN TEA ROOM

Restaurant Week Lunch Menu

Summer 2024



Appetizers

RTR Red Borscht

Pickled red beets, seasonal vegetables and dill in a short rib and bacon broth served with a braised beef pirozhok

RTR Salad

Baby mesclun, black olives, cherry tomatoes, blackberries, red onions, feta cheese, and toasted pistachios with a creamy basil dressing.

Blinchik

Slow stewed beef with cabbage and onions braised in a red wine sauce wrapped in a crêpe and served with pickled vegetables



Main Courses

Wild Mushroom Stroganoff

Wild mushrooms, egg noodles tossed in a rich mushroom cream sauce with trumpet & maitake mushrooms
(Vegetarian)

Boeuf à la Stroganoff

Red wine braised beef short ribs with thick noodles tossed in a creamy mushroom and black truffle cream sauce

Côtelette à la Czar

Pan roasted chicken breast with Yukon mashed potatoes in a light red pepper and mushroom sauce

Scallops

Pan-seared Russian sea scallops with butternut squash purée and sautéed green lentils, trumpet, maitake and golden oyster mushrooms

\$45.00 per person *(Tax & Tip not included)*

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