



Valentine's Day Tasting Menu

Price Per Person \$65

Amuse Bouche

House Citrus Cured Smoked Salmon with Herbed Dill Crème Cheese Crostini

CAVIAR COURSE

CAVIAR SAMPLER FOR TWO

*An Elegant Assortment of Siberian Sturgeon, American Sturgeon, & Salmon Caviars
Served with Traditional Accoutrements: Pearl Spoons, Blinis, Minced Onion, Yellow & White Egg, Sour Cream
Caviar Sampler Only \$75 Add 2 Glasses of Moët Imperial Champagne \$40*

1st Course

RUSSIA HOUSE SALAD

*Local Mesclun Greens, Red Onion, House Pickled Red and Yellow Beets,
Creamy Montrachet Goat Cheese, with a Champagne Mustard Vinaigrette*

MOSCOW BORSCHT

*A Traditional Soup made from Beets, Stock, Braised Oxtail, and Spices.
Served with Dill Sour Cream*

MUSHROOM POTATO COCOTTE

*A Delightfully Rich & Creamy Cocotte of Fingerling Potatoes,
Wild Mushrooms, Brandied Cherries, Savoie Cheese, & Truffle Cream. Served with Baguette*

2nd Course

SALMON KULEBIAKA

*Wild Pacific Salmon, Beluga Lentils, & Wild Mushrooms wrapped in Puff Pastry and
Baked until Golden Brown. With Seasonal Vegetables and a Dijon Garlic Cream*

CHICKEN KIEV

*Frenched Chicken Breast stuffed with Tarragon Butter, Lightly Fried,
Atop Mashed Yukon Potatoes, a Light Mushroom Sauce, & Seasonal Vegetables*

BEEF STROGANOFF

*Wine Braised Beef Tenderloin, Cremini Mushrooms, Sweet Cipollini Onions, and Spices
In a Rich Cream Sauce. Served with Potato Puree.*

VARENIKI & CAULIFLOWER

*Pierogis stuffed with Potato, Leeks, and Emmanthal Cheese served with
Sliced Black Truffles, Cauliflower Buerre-Noisette and Pomegranate Spiced Honey*

3rd Course

VANILLA BEAN CRÈME BRULEE

MOLTEN CHOCOLATE CAKE