

Brunch menu

Cold Appetizers:

- Smoked Salmon Napoleon
- Classic Deviled Eggs with mushrooms
- Norwegian Herring: served with sliced onions and pickled olives
- Ukrainian Salo: served with house special Mustard, Garlic and "Borodinski" Bread
- Assorted "Solenya" and "Opiata" Mushrooms
- "Bugenina Streletskaya": served with Garlic, Carrots and Black Pepper Crust
- Beef Tongue: served with house special Horseradish Sauce
- Salad "Kavkaz": features Tomatoes, Cucumbers, Onions, Feta Cheese and Dried Beef
- Russian Traditional "Olivie" Salad with free-ranch Chicken
- Chicken Liver Pate: served with Crostini
- Seafood Salad: features Crab, Scallops, Shrimp, Mussels, Spinach and house special Sesame dressing

Hot Appetizers:

- Fried Russian Potatoes: served with Mushrooms and house special Garlic Sauce
- Zrazi with beef and porcini mushroom sauce
- Siberian "Pelmeny": served with house special Porcini Mushroom Sauce
- Mini chebureki with honey-mustard sauce

Main Course Chicken "Tabaka", Chicken Kebab and Bass Filet served with potatoes, veggies and forest mushrooms (family style)

Dessert:

- "Kiev" Cake, served family style
- Home-made "Smetannik" topped with house-special Raspberry Sauce, served family style

Beverages:

Package includes: Club Soda, Pop, Coffee & Tea

: \$60 per person + tax + 18% Gratuity

* Accepted forms of payment: Cash or Check

* Deposit needed to book a party. All deposits are non-refundable but can be transferred towards future reservations. and items are subject to change without notice

Please conform your guest count 3 days prior to the date of your event.

