

SUNDAY



SPECIAL

3 COURSE DINNER – \$39!

1st Course Choice

RUSSIA HOUSE SALAD (V)

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

HANDMADE PIEROGIS

*Traditional Baked Dumpling with Potato, Smoked Duck Breast,
Applewood Smoked Bacon, & Caramelized Onion, wrapped in Puff Pastry*

RED CAVIAR & SOUR CREAM BLINI

*An Imported Salmon Roe and Sour Cream wrapped in a Russian-Style Crepe (Blini)
Served with House Pickled Onions and Cucumbers*

2nd Course Choice

CHICKEN KIEV

*All-Natural Chicken Breast stuffed with Tarragon Butter, Lightly Fried, with
Mashed Yukon Potatoes, a Light Mushroom Sauce, & Sautéed Seasonal Vegetables*

HANDMADE VARENIKI (V)

*Pierogis stuffed with Potato, Leeks, and Cheese served with Sliced Black Truffles, Sautéed with
Cauliflower Beurre Noisette, Truffle Oil, & Pomegranate Spiced Honey*

BEEF STROGANOFF

*Wine Braised Beef, Mushrooms, Sweet Cipollini Onions, & Spices,
Joined in a Rich Mushroom Cream Sauce. Served with Potato Puree.*

3rd Course Choice

VANILLA BEAN CRÈME BRULEE

MOLTEN CHOCOLATE CAKE