

# Russian Tea Time

*\$50 Concert Prix Fixe (only available on concert nights)*

*Discount Promotions do not apply*

## *Wines (choose one)*

**Pinot Grigio, Conti, 2019 Friuli-Venezia Giulia, Italy**

**Chardonnay, Taft Street, 2018 Russian River Valley California, US**

**Riesling, "Luminance", S.A. Prüm, 2018 Mosel, Germany**

**Bordeaux Supérieur, Château L'Orangerie, 2019 Bordeaux, France**

**Pinot Noir, Roco Gravel Road, 2018 Willamette Valley, Oregon**

**Syrah/Grenache/Cabernet, Domaine Houchart, 2016 Provence, France**

## *First Course (choose one)*

### **Cup of Ukrainian Borscht**

Sweet and sour soup of beef, beets, cabbage, carrots, potatoes and tomatoes

### **Cup of Vegetable Soup**

Hearty enough to protect you from fierce Chicago winds

### **Genuine Beef Pelmeni (6 pcs)**

Seasoned ground beef and onions, boiled and topped with melted butter. Served with touch of Tashkent carrot salad

### **Vegetarian Assortment Platter**

Eggplant Orientale, Beet Caviar, Carrot salad, Vinaigrette salad, Eggplant Medley, Cabbage Apple, Chickpea Spread and Tabouli

## *Main Course (choose one)*

### **Beef Stroganoff**

Lean sirloin beef sautéed and simmered in whipping and sour cream, Madeira wine, mushrooms, onions and dill

### **2 roll of Stuffed Cabbage Golubtsi**

Cabbage roll stuffed with a filling of ground beef, chicken, carrots, and sautéed onions. Simmered in tomato sauce. Served with buckwheat kasha, sour cream and carrot salad

### **Stuffed Eggplant and Green Bell Pepper**

Eggplant and bell pepper stuffed with sautéed onions, carrots, red, green pepper, turnip and celery. Served with rice, tomato sauce, vinaigrette and carrot salad