



THE RUSSIAN TEA ROOM

2 Course Special Pre & Post Theatre

Pre: 4:45 pm – 6:15 pm Post: 9:30 pm – 10:30 pm



Main Courses

Kulebyaka

Salmon with slow cooked onions, mushrooms and vegetables wrapped in pastry, served with braised cabbage and mustard burre blanc.

Côtelette à la Kiev

Herb butter stuffed in a breaded chicken breast with Yukon mashed potatoes and a light mushroom sauce.

Boeuf à la Stroganoff

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

Vegetable Wellington

Mixed mushrooms, vegetables and cheese wrapped in puff pastry.

Vareniki

Daily selection of Russian-style ravioli.



Desserts

Chocolate Mousse Cake

With a chocolate hazelnut crunch center

Traditional Cheesecake

Vanilla cheesecake covered with fresh berries.

Tiramisu

Traditional tiramisu with chocolate sauce.

Choice of Coffee or Tea

\$45.00 per person

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