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BRUNCH

EXECUTIVE CHEF
John RobertsFOOD & BEVERAGE
DIRECTOR
Heiko Zemke*act one*

Маринованные Оливки Marinated Castelvetrano Olives with Citrus Peel, Thyme	8
Набор Сыров Artisan Cheese Plate, House-made Preserves	14
Фаршированные Яйца Mushroom Stuffed Eggs with Herb Salad and Truffle Oil	14
Икра Smoked Salmon and Caviar On Black Rye with Herb Butter	16
Свежие Фрукты Fresh Fruit Plate with Yogurt and Granola	9
Мясное Ассорти Antipasto, Assorted Charcuterie, Cornichons, Mustard Roe	16

act two

Борщ Borsht, Carrot, Beet, Onion, Sour Cream, Dill	10
Салат Оливье Olivier Salad, Potato, Carrot, Egg, Gherkins, Peas, Mustard Vinaigrette	12
Салат Зелёный Green Salad, Tomatoes, Cucumber, Cottage Cheese, Herbs, Olive Oil	13
Капустный Салат с Селёдкой Roasted Cabbage Salad, Herring, Onion, Sour Cream	15

act three

Деруны Deruni with Poached Egg, Greens	21
Блины Blini, Fruit Compote, Whipped Cream, Walnuts and Caramel	16
Свинные Котлеты Pork Cutlet, Potato Salad, Apple Mustard Sauce	21
Пирог Perogie with Cabbage, Cheese, Potato	17

finale

Мороженое Assorted Ice Creams or Sorbet, Please ask your server for today's choices	7
Пряники Priyniki with Icing	8
Ромовая Бава Rum Baba with Rum Sauce	9
Наполеон Russian Napoleon with Brandied Cherries and Chocolate Truffle Sauce	9
Кисель Fruit Pudding with Whipped Cream	8

*The King County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness. Parties of 6 or more are subject to a single check with an 18% automatic gratuity, of that 100% will go to the service staff.