

P

R

E

D

S

D

E

DINNER

EXECUTIVE CHEF
John RobertsFOOD & BEVERAGE
DIRECTOR
Heiko Zemke

act one

Маринованные Оливки Marinated Castelvetro 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
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

Строганов Stroganoff, Short Rib, Sour Cream, Pearl Onions, Mushrooms, Pasta <i>Pair with PWC "The Prisoner" Red Blend, \$23 glass/\$75 bottle</i>	35
Котлеты по Киевски Chicken Kiev, Herb Butter, Mashed Potato, Haricot Vert <i>Pair with Cakebread Chardonnay, \$18 glass/\$66 bottle</i>	33
Осетр Sturgeon, Sorrel Spinach, Black Rye Toast, Walnut Sauce <i>Pair with PWC "The Blindfold" White Blend \$16 glass/\$54 bottle</i>	38
Голубцы Stuffed Cabbage, Rice, Tomato Sauce <i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i>	26

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 Whip 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.