

dinner

RUSKIE ZAKUSKI EXPERIENCE

sit back and let us fill your table with an array of cold zakuski to start your meal off right!

\$25 per person. full table participation is required. don't forget the *vodka*!

HOW TO EAT LIKE A RUSSIAN

step 1: cover every square inch of your table with zakuski

step 2: fill everyone's glasses with their beverage of choice (*like vodka, or maybe vodka*)

step 3: search your soviet soul for a spirited toast. when in doubt, a toast to friends, to life, or simply "*boo-dyin*"!

step 4: clink. drink. eat. repeat.

COLD ZAKUSKI/ХОЛОДНЫЕ ЗАКУСКИ

BEEF CAVIAR 7

walnut, prune, parsley, pickled and roasted beets. rye crisps.

STRAWBERRY SOUP 9

a savory version of a childhood favorite. spruce tips, sheep cheese mousse, green peppercorns.

CAVIAR & ROE *

yeasted blini, brioche, chive, butter, sieved egg.
tangerine cured whitefish (28g) 14
sea trout roe (28g) 16
tsar nicoulai select white sturgeon (28g) 55
calvisius royal siberian sturgeon (20g) 60
royal belgian gold label osetra (12g) 54
giaveri persicus persian sturgeon (12g) 110
caviar and roe tasting 280

BALTIC SPRAT BUTERBRODI * 8

tiny smoked fish, parsley mayo, pumpernickel toast.

HERRING 'UNDER A FUR COAT'* 9

7 layer dip. but russian. and actually a salad: herring, potatoes, onions, carrots, beets, mayo, eggs.

FISH BOARD selection of all 22

*beet cured rainbow trout** 6
*norwegian mackerel** 8
hot smoked black cod 8
cod liver pashtet 4
*cold smoked capitan** 6

CHICKEN LIVER PASHTET 8

celery and rhubarb conserve. buckwheat blini. rhubarb salt.

BUZHENINA 9

kvass poached pork tenderloin. kvass molasses, crispy barley, celery and pickled plum salad.

SALO* 8

cured fatback, honey, garlic, israeli pickles, coriander.

MEAT & CHEESE BOARD 16

selection of eastern european cured meats and cheese. spicy russian mustard and bread.

HOT ZAKUSKI/горячие закуски

BEEF TONGUE 13

sunchokes. lovage emulsion. sunflower shoots.

SPRING KUTAB 10

thinly rolled fresh lavash stuffed with favas, asparagus, sorrel and chervil. kefir-sumac sauce.

MANGAL-GRILLED BABY OCTOPUS 11

watermelon rassol marinade. pickled watermelon salad. octo sauce.

DUMPLINGS/пельмени и вареники

classic or pan fried.

add broth: *fancy* or garlic \$2.

SIBERIAN PELMENI 13

beef, pork, veal and onion.

TVOROG VARENIKI 11

scallion, farmer's cheese.

SOUR CHERRY VARENIKI 10

a ukrainian specialty!

MAINS/второе блюдо

PAN ROASTED TROUT 23

walnut, dried fig, leek and buckwheat kasha stuffing. cauliflower.

GOLUBTSI 17

mama luba's sweet and sour cabbage rolls. but with pork, because everything is better with pork.

LAMB SHASHLIK 21

marinated in pomegranate juice and mangal-fired. shirin plov. kefir-onion relish.

RABBIT IN A CLAY POT 29

hindquarter braised in smetana. porcini, sour cherries, garlic. draniki.

CHICKEN KIEV 23

stuffed with butter. battered. fried. what a country!

PICKLES & THINGS/соленья и мелочи

BREAD & OUR BUTTER 3

sub *whipped salo** \$4

TARANKA 4

sorta like fish jerky. the best thing with beer. ever.

ASSORTED PICKLES 8

sauerkraut 2
cucumbers 3
watermelon 3
green tomatoes 3
sunchokes 4

KACHKA
vodka ♦ zakuski ♦ pelmeni

