

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

AJVAR 6

balkan pepper and eggplant spread. fried lemon. lavash crisps.

ROASTED BEETS 8

smoked farmer's cheese, toasted caraway vinaigrette, walnuts, pickled golden beets.

BRINDZA PASHTET 6

sheep cheese and paprika spread. scallion. lavash.

CAVIAR & ROE *

yeasted blini, brioche, chive, butter, sieved egg.

house cured chinook salmon (28g) 14

lemon cured whitefish (28g) 14

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.

HOT SMOKED SABLEFISH* 9

sauce gribiche, marinated lady apples, smoked egg white, israeli pickle.

FISH BOARD *selection of all* 22

beet cured king salmon 8*

norwegian mackerel 8*

hot smoked rainbow trout 6

cod liver pashtet 4

crimean mussels 6

CHICKEN OLIVIER* 9

no olivier, no party. know olivier, know party!

MEAT & CHEESE BOARD 16

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

HOT ZAKUSKI/горячие закуски

BEEF TONGUE 12

gypsy sweet peppers, mamaliga, shaved brindza cheese.

KHACHAPURI 11

smoked sulguni cheese wrapped in pillowy dough -- like a crunchwrap and a cheese calzone had a lovechild.

SHORT RIB BORSCH 9

psst. this is nothing like the stuff in the jar at the store.

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.

RABBIT IN A CLAY POT 29

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

BEEF CHEEK 'BURNT ENDS' 27

kc bbq meets georgian flavors. kidney beans, walnuts, cherry tomatoes, marigold.

STROGANOFF (*available vegetarian*) 21

beef tongue, egg noodles, mushroom and cognac smetana sauce.

PICKLES & THINGS/соленья и мелочи

BREAD & OUR BUTTER 3

TARANKA 4

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

ASSORTED PICKLES 8

sauerkraut 2

cucumbers 3

golden beets 3

red peppers 3

chanterelles 6

KACHKA
vodka ♦ zakuski ♦ pelmeni

