



Traditional Russian Dinner Featuring



Vodka

and



Crushed Flavored Vodkas

Friday, April 4, 2018 – The Festivities start at 7:00pm

Ruskie Zakuski Experience

Sit back and let us fill your table with an array of cold and hot **Zakuski** (Translates – small bites) to start your meal off right!

All you have to do is – **Toast – Drink – Eat - Repeat**

1. Assortment of pickled vegetables
2. A trio of Russian Traditional Salads – Salad Olivie, Beet Salad and Carrot Walnut Salad
3. Deviled Egg topped with Osetra caviar, Russian Blini with salmon caviar
4. Siberian Pelmeni with sour cream sauce

Borscht & Piroshky - With more shots of vodka

Borscht served traditional style with sour cream and beef piroshki

Main Course - Can you handle More Shots???

Choice

Classic Stuffed Cabbage

cabbage rolls stuffed with a traditional filling of ground beef, carrots and sautéed onions.
Simmered in sweet and sour tomato sauce.

Beef Stroganoff

served over mashed potatoes, topped with frizzled onions

Fried Chicken Cutlet Pozharsky

served with Asparagus

Dessert – what shots? what? More vodka???

Traditional Russian Dessert

A Rustic cake-version of French Mille-freulle that was prepared to celebrate Russian defeat of Napoleon in 1812

79.95 Per person. Tax and Tip not included – with a gift to take home

The Origin of Traditional Russian Entrees

POTATO SALAD – OLIVIER - Famous salad **Olivier** has been coined by the chef Lucien Olivier in 1860s. Lucien has been not only cook, he also owned “Hermitage” restaurant at Trubnaya Square in Moscow. His restaurant could easily compete with any Parisian establishment. His crown dish was the famous salad nicknamed after him which recipe he kept in complete secrecy. After chefs passing, story of his dish got surrounded by rumors and the recipe was considered lost. There were many attempts to find Olivier’s records, but nobody was able to do it. In 1904 few chefs have recovered the recipe based on their knowledge of main ingredients.

*During the Communist Era the name for this popular salad was changed from **Olivier** Salad to “Capitol salad” (Stolichniy Salad). This dish is very popular it is an absolute favorite for every family celebration.*

CARROT SALAD WITH WALNUTS AND GARLIC - I would like to present you a simple salad recipe from my own childhood times. There has not ever been a complete holiday table in our house without this salad. I recall myself a little girl helping my mom to peel garlic and chop walnuts, and later, it has become my own dish I cooked preparing for the arrival of guests. Today, many years since, this salad is very popular with my family. It is quick to prepare and is an excellent addition to our Zakusky menu

RUSSIAN BEET SALAD – VINEGRETTE - (pronounced as “vee-ne-gret” is widely popular in Tsars time Russia. In Modern day Russian word “vinegrette” is used for salads made of beets, carrots, peas and other available vegetables. The salad is usually dressed with sunflower oil.

HOMEMADE PIROZHKI - are supposed to be hot and rosy. Word “pirozhki” means “small pies”. These are small crescent or oval shaped baked goods usually made from yeast based dough. *Pirozhki* remember whole history of the culinary development of Slavic nations and they are part of many Russian traditions. For generations, *pirozhki* recipes have been passed from mother to daughter as methods of preparing the dough were getting more sophisticated and variety of stuffing has been growing.

THE POZHARSKY CUTLETS - have become a popular dish of the Russian cuisine at the beginning of the 19th century. Their name and origin are attributed to prince Pozharsky, one of the noblemen of the time. Moscow’s crown prince was visiting, and Pozharsky’s favorite veal cutlets were to be served. But as ill luck would have it, no fresh veal was found in any of Pozharsky’s kitchens. To save the day, the prince ordered his chef to prepare the cutlets with chicken. The dish was so much to the liking of the crown prince, that he asked for its recipe. Since then, these chicken cutlets have spread through the kitchens of the nobility and later on they became popular among ordinary people.

The Pozharsky’s cutlets have acquired most of their fame during Pushkin’s time, when the traveler had to take the stage coach in order to get from St. Petersburg to Moscow. Exactly half-way between the two cities there was a stop at small town named Torzhok, residence of the Pozharsky family.

BEEF STROGANOFF – The name of this dish comes from Russian Count Gregory Stroganoff, who was one of the richest Noblemen and held the highest diplomatic posts. A great gourmet, he loved delicious dishes and always had the best chefs. One of them invented an original dish from scrapped meat and it became one of the Counts favorite dishes