

A Journey Through Russia at the Russian Cultural Center

Thrill your palate as you enjoy a rare selection of an authentic Russian Buffet, including:

Pelmini

Veal and Pork Pasta Pillows served with a Marsala Mushroom Cream

Roasted Duck atop a Salad of

Arugula-Red Onion-Tomato-Cucumber Goat Cheese- with a Balsamic Duck Glace

Poached Salmon in Vodka Dill with Rye Croutons with Mustard-Red Onion and Sour Cream

Cured Meat Plate

Assorted Handmade Artisanal Meats served with
a Whole Grain Mustard, Cornichons, Olives and Baguette

Beef Stroganoff

Beef Tenderloin, Mushrooms and Root Vegetables in a Red Wine Cream served with Butter
Noodles and Red Cabbage with Apple

Boneless Breast and Thigh of Chicken with a Vanilla Parsnip Puree, and Prune-Onion
Marmalade and a Sherry Foie Gras Cream

Shashlik

Baltika- Honey Marinated Pork Loin, Grilled and served atop a Saffron Rice with Wilted
Mustard Greens and Purple Mustard Sauce

Kulebiaka Iz Lososini

Salmon Fillet wrapped in Puff Pastry then baked, served with a Ragout of Fennel, Wild and
Brown Rice, Red Onion and Carrots, Pommery-Pernot Bechamel Sauce

Desserts

Kompot iz dyni e oreknov
Melon and Walnut Compote

Russian Style Cheese Cake or Miniature Napoleons