

**\$60 PER GUEST**We don't like to play favorites but everyone loves a 'best of' list so here's ours.

The features our best selling dishes to give you the classic kachka experience.

everything will be served family style and dessert is included, the following menu was curated to reflect our suggested offerings, however, we're happy to customize the menu to accommodate dietary restrictions when possible, please speak to the event coordinator about customizing your menu. menu subject to change based on availability of product.

## ASSORTED PICKLES

### BREAD BOARD

two styles of house-made breads served with our house cultured butter.

# BALTIC SPRAT BUTERBRODI

tiny smoked fish, parsley mayo, pumpernickel toast.

# HERRING 'UNDER A FUR COAT'

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

### MEAT & CHEESE ASSORTI

rotating selection of charcuterie, artisan cheeses, and breads. served with kyrgyz dried apricots, spicy mustard and adjika-spiced walnuts.

handmade ukranian dumplings. scallion, farmer's cheese.

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

# RABBIT IN A CLAY POT

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

suggested add-ons (price listed per guest)

# FISH BOARDS

inquire with the event coordinator about current offerings

### HOUSE SELECTION OF ROE OR CAVIAR

yeasted blini, challah, chive, butter, sieved egg. wild alaskan gorbuscha salmon \$6 smoked trout \$7 wild mississippi river hackleback \$13 giaveri siberian \$17 tsar nicoulai select white sturgeon \$18 kaluga queen amur hybrid \$23 kaluga queen russian osetra \$23