

PRIX FIXE LUNCH

APPETIZERS

TRADITIONAL BORSCHT
Pirojkis & Crème Fraiche

TRANSMONTANUS USA FARMED CAVIAR
Served on a Blini with Crème Fraiche

PETROSSIAN SMOKED SALMON
Served with Toasts Points, Crème Fraiche, Fresh Dill

FIELD GREEN SALAD
*Marcona Almonds, Dried Cherries, Pecorino Cheese
Shallot – Herb Vinaigrette*

ENTREES

SEARED ATLANTIC SALMON
*Brussels Sprouts, Sauteed Wild Mushrooms,
Beurre Blanc*

ROAST FREE RANGE CHICKEN
*Seasonal Vegetables,
Brown Jus*

GRILLED HANGAR STEAK
*Potato Puree, Spinach,
Red Wine Sauce*

DESSERTS

CRÈME BRULEE
Biscotti

PETROSSIAN SIGNATURE CHOCOLATE COULANT
Vanilla Ice Cream

SEASONAL FRUIT TART