



ST NICHOLAS FALL BAZAAR MENU



PLATTERS

#1 Russian Sampler	\$25
<i>Russian Meat Salad (Olivier) + Russian Cooked Vegetable Salad (Vinegret)</i>	
<i>+ Russian Borsch + 1 Stuffed Cabbage Roll (Golubtsy) + 1 Stuffed Russian Crepe (Blini)</i>	
<i>+ 1 Savory Filled Pastry (Pirozhok) + 2 Filled Dumplings (Vareniki) + Eggplant Caviar + Kasha</i>	
#2 Beef Stroganoff Platter	\$20
<i>Beef Stroganoff + 1 Side of Kasha or Rice + 1 Salad</i>	
#3 Vegetarian Sampler	\$17
<i>Russian Cooked Vegetable Salad (Vinegret) + Roasted Potatoes + Mushroom Julienne</i>	
<i>+ 2 Filled Dumplings (Vareniki) + Braised & Sautéed Cabbage (Solyanka) + Kasha or Rice</i>	
#4 "All Stuffed" Platter	\$15
<i>1 Stuffed Cabbage Roll (Golubtsy) + 1 Stuffed Russian Crepe (Blini) + 2 Dumplings (Vareniki)</i>	
<i>+ 1 Savory Pastry (Pirozhok) + 1 Egg Stuffed with Mushrooms</i>	

A LA CARTE

APPETIZERS & SALADS- ZAKUSKI I SALATI

Eggs Stuffed with Mushrooms ~ Yaitsa Farshirovanniye Gribami	\$1.5 each
Eggplant Caviar ~ Baklazhannaya Ikra	\$3
Russian Salad ~ Salat Olivier	\$4
Russian Cooked Vegetable Salad ~ Vinegret	\$3
Herring Under a Fur Coat ~ Selyodka pod Shouboy	\$4

SOUP - SUP

Russian Borsch (served with sour cream and rye bread)	\$3.5
---	-------

ENTREES- GORYACHEE

Beef Stroganoff ~ Bef Stronganov (with a side of Kasha or Rice)	\$16
Duck Quarters with Roasted Apples & Potato	\$15
Fish Moscow Style ~ Riba po -Moskovski	\$13
Chevabchichi	\$10
Georgian Chicken with Walnut Sauce ~ Satsivi (with rice)	\$7
Stuffed Cabbage Rolls ~ Golubtsi	\$7 each
Stuffed Russian <i>Crepes</i> (meat or cottage cheese stuffing) ~ Blini	\$3

VEGETARIAN & SIDE DISHES

Mushroom Julienne ~ Gribnoy Zhulien	\$6
Filled Dumplings ~ Vareniki	\$1.50 for two
Roasted Potato with Garlic and Herbs in Sour Cream ~ Zharkoe iz kartofelya	\$4
Braised & Sautéed Cabbage ~ Solyanka	\$4
Kasha	\$3
Rice	\$1.5

PASTRIES

Savory Filled Pastries ~ Pirozhki	\$2 each
Georgian Cheese Pie ~ Khachapuri	\$2 each

BEVERAGES~NAPITKI

Coffee/Tea/Soda/Bottled Water	\$1
Bread Drink ~ Kvass	\$3
Cranberry Drink ~ Mors	\$3



LUNCH MENU ITEMS



APPETIZERS & SALADS- ZAKUSKI I SALATI

Eggs Stuffed with Mushrooms ~Yaitsa Farshirovanniye Gribami: Hard-boiled eggs sliced in half and stuffed with fried mushrooms and onion. Stuffed eggs are particularly popular in western Russia.

Eggplant Caviar – Baklzhannaya Ikra: A roasted eggplant spread served with cocktail rye bread.

Russian Salad - Salat Olivier: A salad made of chopped chicken breast, potato, carrot, eggs, green peas, cucumbers, pickles, green onion, and mayonnaise. The original version of this salad was invented in the 1860s by Lucien Olivier, the chef of the Hermitage restaurant.

Russian Cooked Vegetable Salad – Vinegret: Russian salad with cooked beets, carrots, potato, green peas, pickles, sauerkraut, green onion, and oil.

Herring Under a Fur Coat (also known as Dressed Herring) ~ Selyodka pod Shouboy: A traditional Russian layered salad made out of herrings, potatoes, eggs, carrots, beets, onions, and mayonnaise.

SOUP – SUP

Classic Russian Borsch: A vegetarian soup made with cabbage, potato, sautéed beets, carrots, and onion and topped with dill and sour cream.

ENTREES – GORYACHIYE

Beef Stroganoff ~ Bef Stronganov: A stewed beef dish invented for the Russian Count Grigoriy Stroganov in the 19th century. Prepared from beef cubes, sautéed with onion, sour cream, white wine, and mustard sauce.

Duck Quarters and Roasted Apples – Roasted duck, topped with an apricot and garlic sauce and served with roasted apple halves.

Fish Moscow Style ~ Riba po Moskovski: Roasted fish, layered with sautéed onion, squash, carrots, and cheese.

Chevabchichi ~ Serbian sausage, cooked on the grill.

Georgian Chicken with Walnut Sauce ~ Satsivi: Boiled chicken served in a Georgian sauce made of walnuts, water, garlic, a combination of dried herbs, vinegar, cayenne pepper, and salt.

Stuffed Cabbage Rolls ~ Golubtsi: Cabbage leaves stuffed with ground beef, rice, and herbs and cooked in a tomato and sour cream sauce - a classic Eastern European dish.

Stuffed Russian Pancakes ~ Blini: Crepes filled with meat or cottage cheese and topped with sour cream, also called blintzes.

VEGETARIAN & SIDE DISHES

Mushroom Julienne ~ Gribnoy Zhulien: A traditional Russian dish of sautéed mushrooms and onions in a sour cream sauce.

Filled Dumplings ~ Vareniki: Dumplings filled with potato, cheddar cheese, and onion, served with fried onion. Vareniki are most associated with Ukrainian cuisine, but are also found in Russian, Moldovan, Belarusian, Lithuanian, and Polish cooking.

Roasted Potato with Garlic and Herbs in Sour Cream ~ Zharkoe iz Kartofelya: Roasted potato with garlic and sour cream.

Braised & Sautéed Cabbage ~ Solyanka: A traditional Russian dish of cabbage fried with onion, carrots, and tomatoes.

PASTRIES

Savory Filled Pastries ~ Pirozhki: Baked yeast rolls filled with sautéed ground beef and onions.

Georgian Cheese Pie ~ Khachapuri : A bread dish from Georgia, similar to the Turkish peynirli (pide) filled with cheese.

BEVERAGES~NAPITKI

Bread Drink ~ Kvas: A fermented, non-alcoholic beverage made from black or regular rye bread flavored with fruits or herbs.

Cranberry Drink ~ Mors: A non-alcoholic drink made of either cranberries or lingonberries.

VARIETY OF BAKED GOODS AND DESSERTS