

ST NICHOLAS 2019 FALL BAZAAR MENU

APPETIZERS & SALADS

- * Fresh cut salad with sour cream or olive oil----- \$4
- * Russian Salad ~ Salat Olivier----- \$5
- * Russian Cooked Vegetable Salad ~ Vinegret----- \$5
- * Blini (x 1) with smoked salmon, dill and sour cream or meat stuffed----- \$4
- * Blini (x 2) with sour cream or jam----- \$4
- * Pickled Herring (Selyodka) on rye bread with green onions----- \$2
- * Khachapuri ~Georgian Cheese Pie (one piece)----- \$3

SOUP

- * Russian Borsch (meat or vegetarian) served with sour cream and bread----- \$5

ENTREES

- * Beef Stroganoff (Befstronganov) with a side of Kasha or Rice----- \$16
- * Duck Quarters with Roasted Apple----- \$16
- * Ezhiki ~ Russian Meat balls with rice (two) with a side of solyanka or kasha--- \$10
- * Georgian chicken satsivi----- \$8

FROM GRILL

- * Chicken kebab(1 skewer) and salad platter----- \$9
- * Pork kebab (1 skewer) and salad platter----- \$9
- * Georgian sausages~ Kupati (one) and salad platter ----- \$9
- * All three grilled meat with salad----- \$20
- * Grilled portabella and onion sandwich----- \$5
- * Beef Hot dogs (one)----- \$2

VEGETARIAN & SIDE DISHES

- * Home style potatoes with fried mushrooms and onion----- \$6
- * Braised & Sautéed Cabbage ~ Solyanka----- \$6
- * Kasha----- \$3
- * Rice----- \$3

BREAD

- * Rye, whole wheat or white bread (1 slice)----- \$0.5

BEVERAGES

- * Freshly brewed tea or coffee (12oz) with milk and sugar----- \$2
- * Soda/Bottled Water----- \$1
- * Bread Drink (Kvass) (12oz)----- \$3

VARIETY OF HOME MADE BAKED GOODS AND DESSERTS

LUNCH MENU ITEMS

APPETIZERS & SALADS – ZAKUSKI I SALATI.

Fresh cut salad: Traditional Russian salad from fresh tomatoes, cucumbers, reddish, green onion, garlic, dill, sour cream or olive oil.

Salat Olivier: A traditional salad dish in Russian cuisine, made of chopped cooked chicken breast, potato, carrot, eggs, green peas, cucumbers, pickles, green onion, and mayonnaise. Lucien Olivier, the chef of the Hermitage restaurant, invented the original version of this salad in the 1860s.

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

Blini: Traditional Russian crepes made with yeasted batter with addition of buckwheat, which is left to rise and then diluted with warm milk before bake (pan-fry).

Khachapuri: Georgian cheese-filled bread.

SOUP – SUP

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

ENTREES – GORYACHIYE

Beef Stroganoff: A stewed beef dish invented for the Russian Count Grigoriy Stroganov in the 19th century.

Prepared from local farm's beef tenderloin, sautéed with onion, sour cream, white vine, and mustard sauce.

Ezhiki ~ Hedgehogs: Is an authentic Russian recipe of meatballs with rice made out of ground beef with addition of eggs, onion, fresh tomatoes, carrots and parsley.

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

Chicken Satsivi: Traditional Georgian dish of chicken in walnut sauce with garlic and Georgian spices.

Kupati: Is a type of Georgian sausage that is made from ground pork with pepper, spices and onions.

VEGETARIAN & SIDE DISHES

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

BEVERAGES~NAPITKI

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