



*The Rebirth of a Legend*





# RT RUSSIAN TEA ROOM

Designed and Created by Warner LeRoy

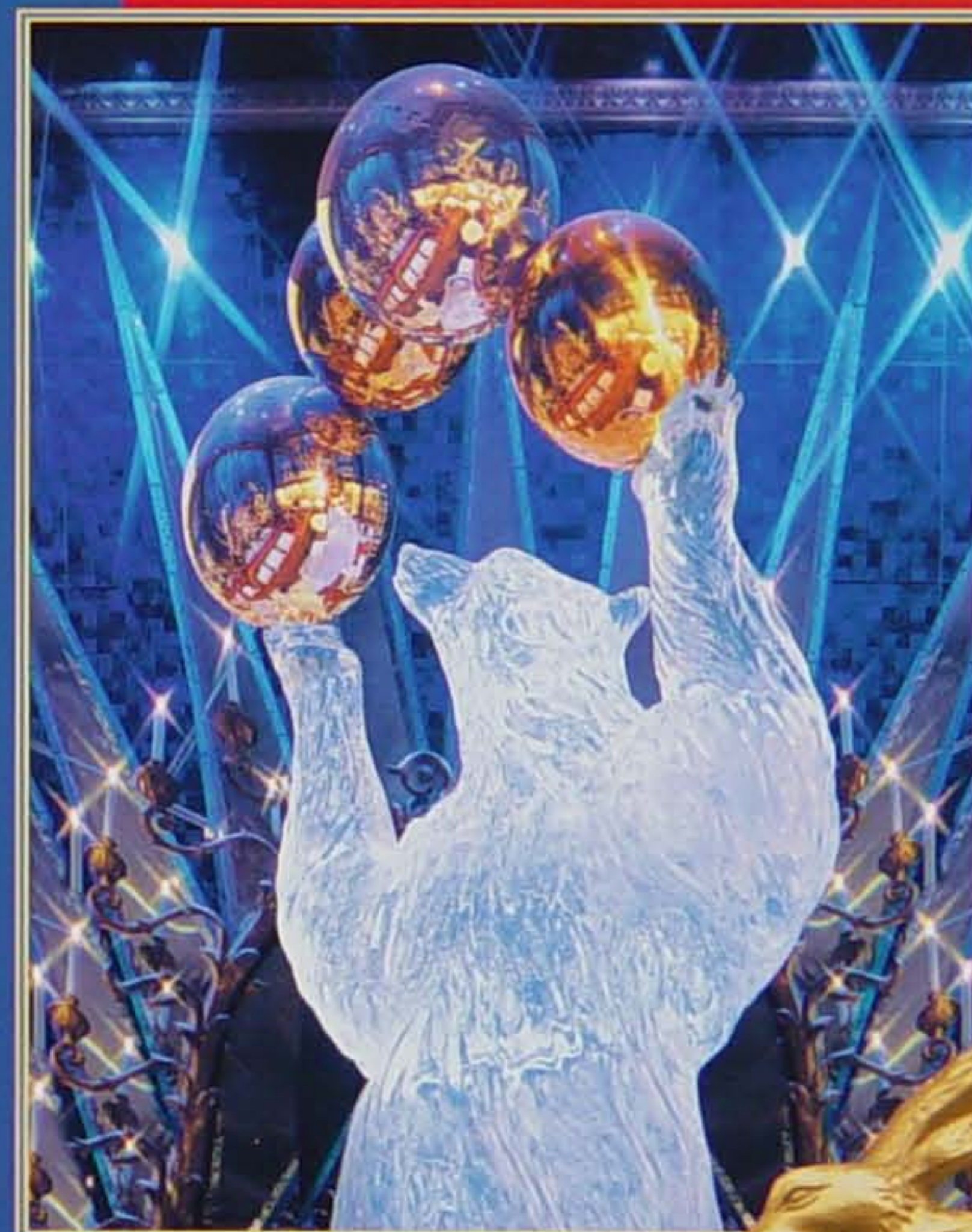
The famed revolving doors are turning once again as New York City's historic 57<sup>th</sup> Street address enters a new era. Russian Tea Room was founded in 1927 by members of the Russian Imperial Ballet who fled to America following the Revolution. It served only tea and pastries until the end of Prohibition.

Russian Tea Room then expanded to full-service dining during World War II and has remained one of the world's most celebrated

restaurants — an icon of celebrity and style. This haven for émigrés became home to New York City's arts community — attracting a loyal clientele of impresarios, artists, actors, musicians and dancers from around the world.

Today's Russian Tea Room, decorated in modernist Russian style, brings you four magnificent floors — featuring the original café, a grand ballroom and whimsical Russian bears to discover at every turn.

# *The Rebirth Of A Legend*



The innovative Modern Russian menu — an original Russian Tea Room creation — is a new experience in cuisine with influences spanning from Europe and Scandinavia, to China and the Mideast. Of course, there is a four-star wine cellar and a selection of vodkas worthy of any tsar. For the most festive or special occasions, this New York City legend and landmark is here to serve you with imperial style.





# First Floor



*The spirit of the original Russian Tea Room is alive and as enchanting as ever.*

The unique first floor café is based on the original Russian Tea Room.

Intimate leather banquettes in Russian red, golden samovars, Christmas-decorated chandeliers, period paintings and shining green walls.

of tinted brass, gold leaf and an amazing ice palace complete the festive ambience.

The lush red carpeting has an exquisite modern Russian motif; the ceiling glimmers with gold leaf, and exotic firebirds decorate the walls. Accents







*The second floor is a wild,  
two-story visual experience.*

## *Second Floor*



Surrounding you with lush elegance, the second floor features a spectacular tree of Fabergé-inspired Venetian glass eggs and a 15-foot revolving bear aquarium, alive with young sturgeon and other fish. Hundreds of candles meet walls of shimmering, mid-night blue glass and intimate banquette seating adds a touch of mystery. Fantastic glass ceilings, treasures preserved from Maxwell's Plum, now grace this extraordinary fantasy. A balcony for shows or music overlooks the room.

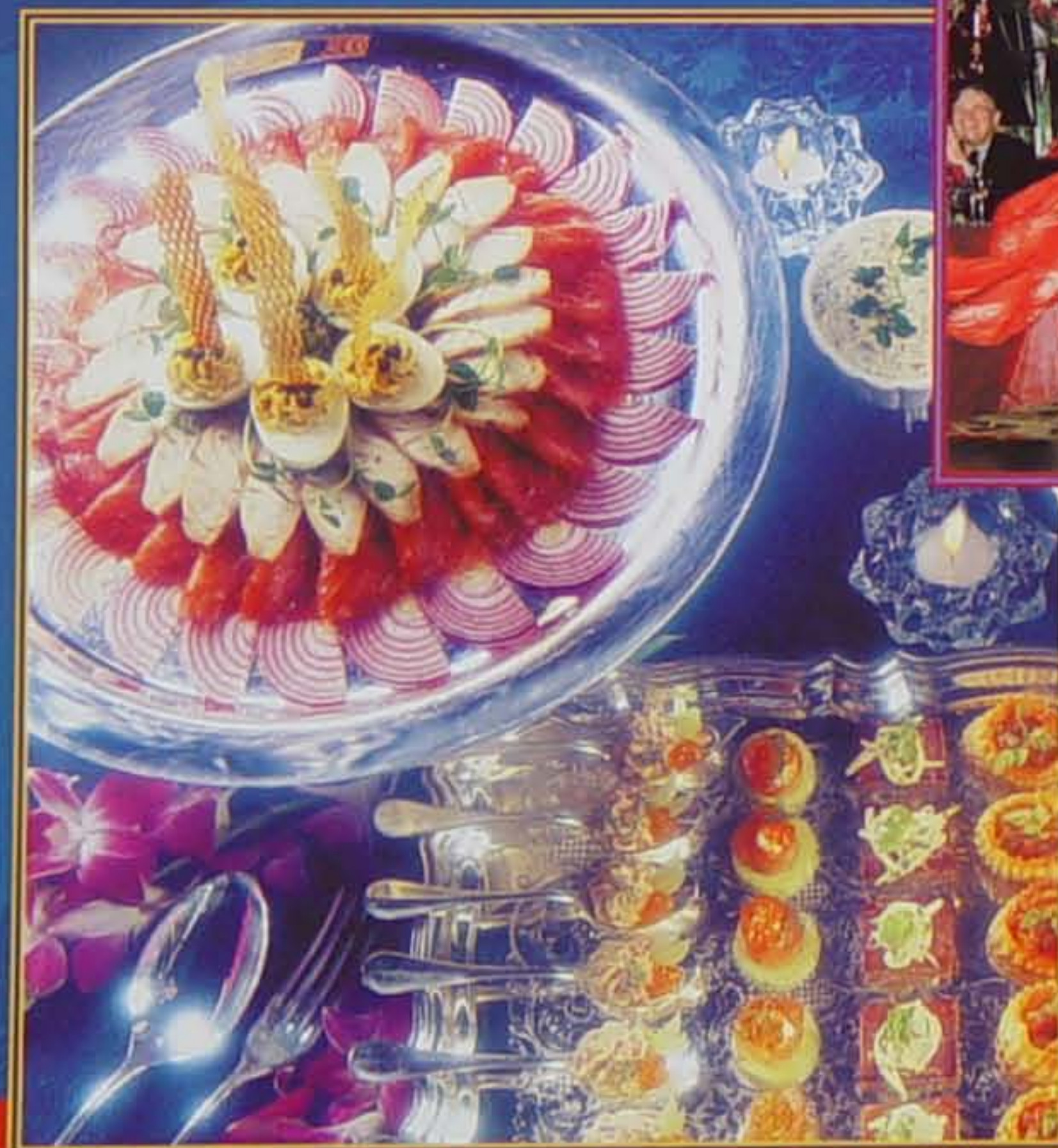






# *Celebrate Fantasy*

*Modern Russian Cuisine*





# Bear Ballroom

The Third Floor

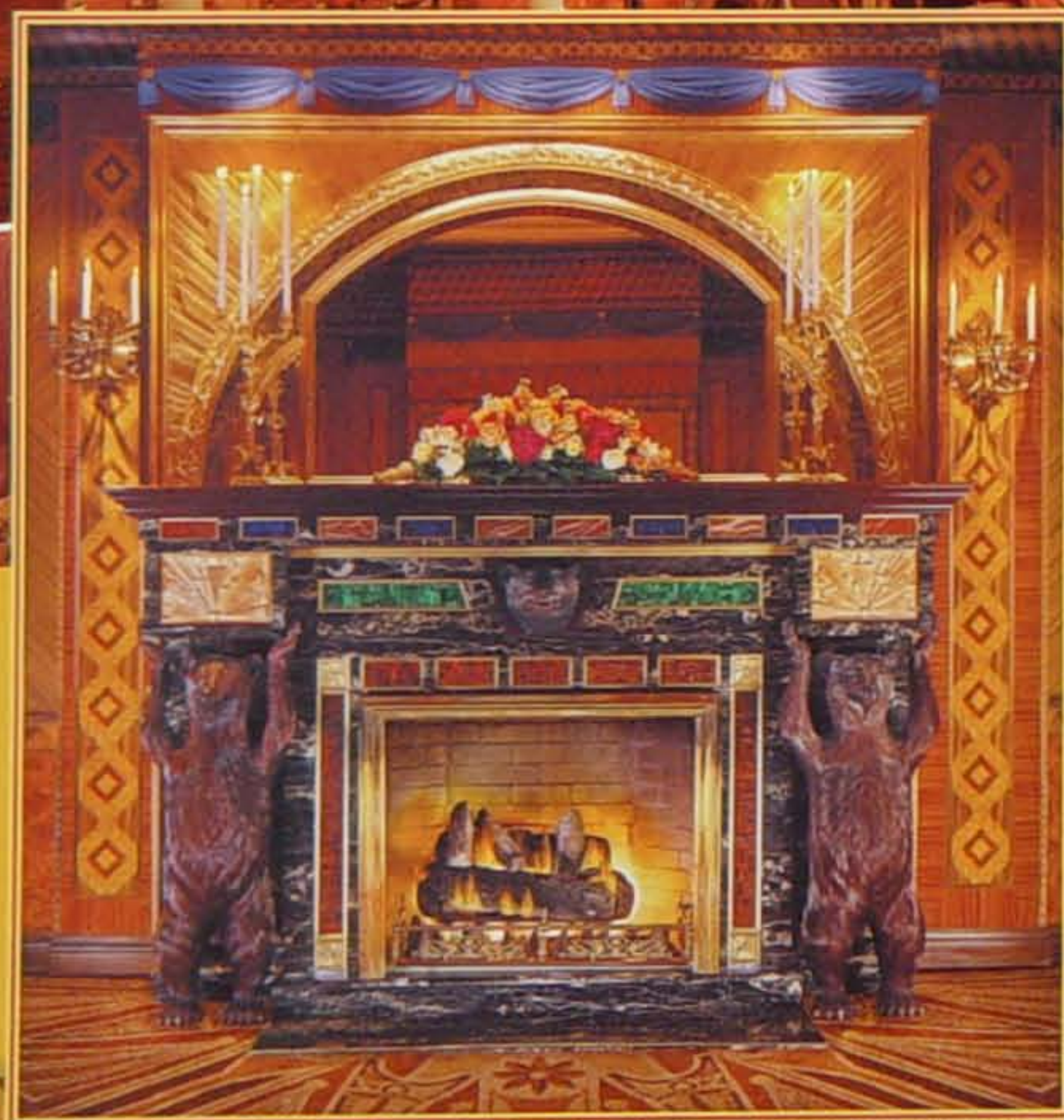
*A grand fantasy of  
dancing Russian bears*

A stunning ballroom in gold, glass and brass. It features etched mirrors of cavorting bears, frolicking rabbits and silver leaf stag heads. From the magnificent stained-glass ceilings hang imperial bronze chandeliers adorned with playful brass bears. This brilliant, soaring space measures two stories tall and sports a balcony for live entertainment.





# Fourth Floor



## Balcony, Hearth & Empire

The fourth floor, featuring a working model of the Kremlin in four seasons, is rich, warm and elegant with a sense of fantasy. Walls of inlaid faux wood, carved mirrors and beautiful paintings

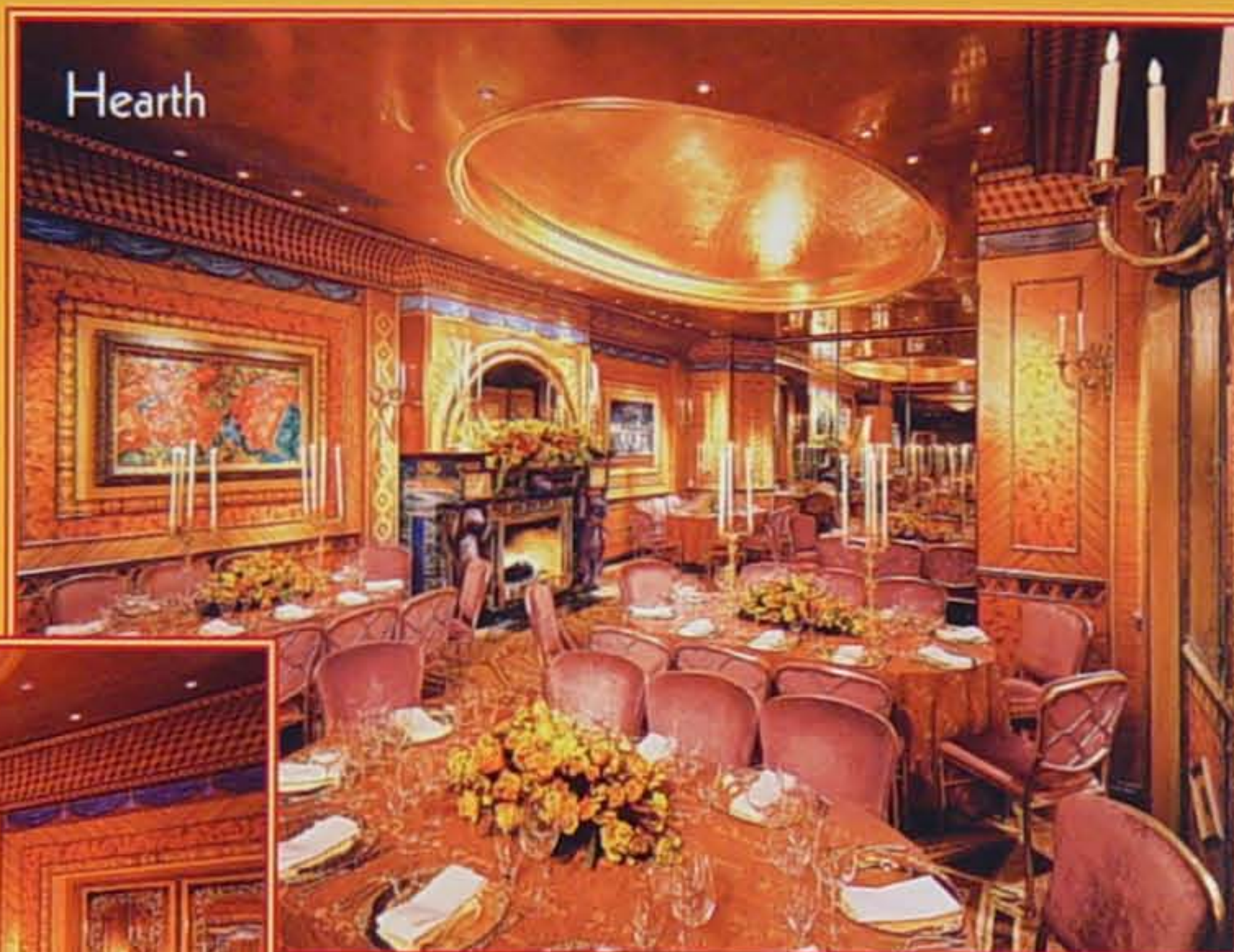
converge on a grand hearth. Flexible and perfect for corporate events and private parties, the floor can be divided into three separate rooms for your individual needs.



# Fourth Floor

*Flexible and perfect for corporate events and private parties, the fourth floor can be divided into three separate rooms for your individual needs.*

Hearth



Empire



Balcony



# Russian Tea Room

**Russian Tea Room.** New York City's legend and landmark, one of the world's most celebrated restaurants — an icon of prestige and style — is one of the most anticipated experiences in the world. Luscious cuisine, superb wines, the finest vodkas and caviars, and an endless capacity to thrill make Russian Tea Room the most festive of fantasies.

**The History** of Russian Tea Room dates back to 1927. Founded by members of the Russian Imperial Ballet, who fled to America following the Revolution, it served only tea and pastries until the end of Prohibition. Russian Tea Room then expanded to full service dining during World War II and has remained one of the world's most celebrated restaurants. This haven for émigrés became home to New York City's arts community, attracting a loyal clientele of impresarios, artists, actors, musicians and dancers from around the world. In 1995, visionary Warner LeRoy of Maxwell's Plum, Great Adventure, and Tavern on the Green fame revitalized the restaurant with a multi-million-dollar renovation, which saw the creation of the now-famous 15-foot revolving glass bear aquarium and a spectacular tree of Fabergé inspired Venetian glass eggs.

**Located** on 57th Street between 6th & 7th Avenues, next to Carnegie Hall, it's just steps away from Central Park, also a quick walk to some of the Big Apple's premier attractions, including Broadway, Rockefeller Center, and the glorious shops of 5th Avenue. If theater is your final destination, our popular prix fixe, pre-theater menu is the perfect overture to a night on Broadway.

**Cuisine** Carved ice palaces tantalize with frozen vodkas and caviar... Spicy tea pours from antique samovars. More than just innovative, our Modern Russian cuisine is varied and internationally influenced. From dumplings and pasta to wild boar and coulibac of salmon — the elaborate presentations can only rival the restaurant's radiant décor. Buffet tables overflow, carving stations are lavished with succulent meats and framed with festive plumage. With four kitchens and the world's finest chefs, Russian Tea Room is one of the most memorable restaurants in New York City — and the world. We are happy to honor special requests for vegetarian and kosher selections.

**Celebrations** A celebration at Russian Tea Room defines the art of special occasions through custom designed, truly unforgettable events. From baby showers, brisess, birthday celebrations, bar or bat mitzvahs, bridal showers, storybook weddings, and golden anniversaries, to great parties — Russian Tea Room is the perfect venue for all of life's milestones. We also specialize in charity benefits, corporate parties, product launches, conferences and meetings small and large.

**Weddings** at Russian Tea Room are where all of your dreams come true. The restaurant's ornate dining rooms with unparalleled floral arrangements and accessories have a magical way of turning your big day into a storybook fantasy. Let our experienced wedding specialists assist you in planning every detail when choosing menus, flowers, linen, musicians, photographers, videographers, invitations and calligraphy.

**Let our Specialists** assist you with all of your party planning and meeting needs. Personalized attentive service is available at your fingertips, whether selecting elegant calligraphy for your invitations or choosing a photographer to document your latest product introduction, our experienced private dining managers are the industry's finest. From intimate affairs to entertaining on a grand scale, Russian Tea Room is perfect for corporate events, private parties, holiday parties and business functions.

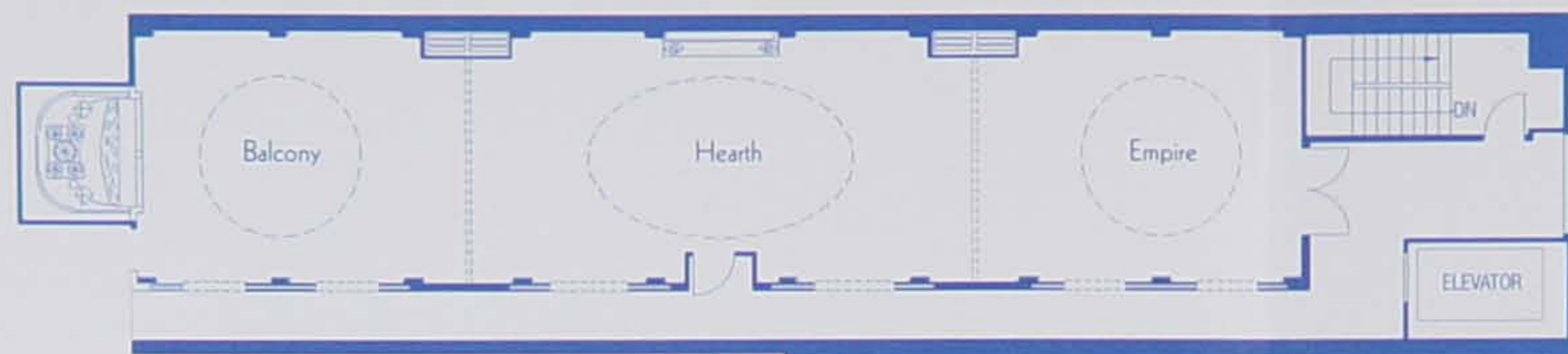
**Linen, Flowers and Candles** At Russian Tea Room, linen, flowers and candles come in all colors, shapes, sizes and patterns. For your special celebrations, our in-house designers will meet with you to help create the perfect theme or mood.

**Entertainment** Our in-house entertainment and event experts can fulfill your every fantasy with their knowledge of New York's finest dancers, DJ's, musicians, photographers and special-effects wizards. Whether you are planning a corporate function or an anniversary extravaganza, Russian Tea Room offers a full range of special services designed to enhance your next event, including productions, pyrotechnics, audio/visual sets, remote-controlled lighting displays, laser light shows, fog machines, movie screens, and state-of-the-art sound and lighting systems. We only work with the best and it shows!





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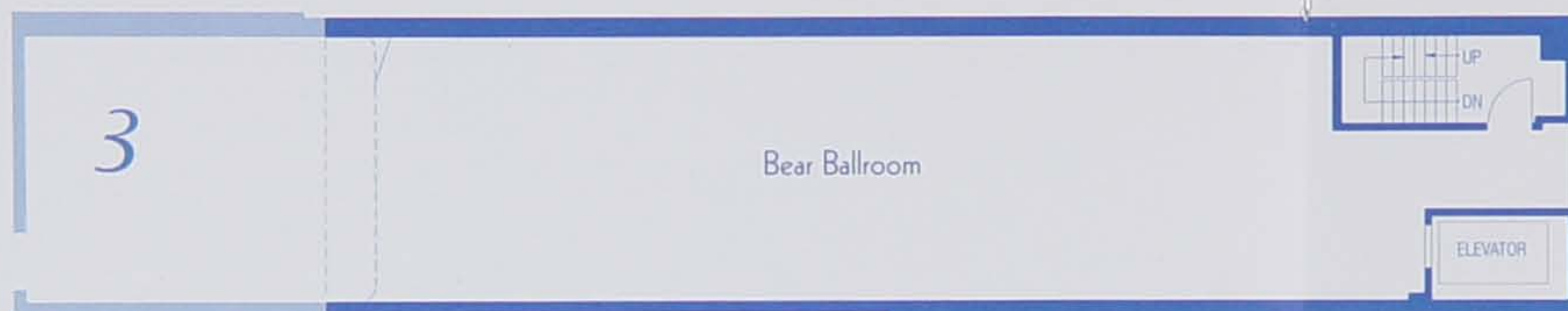


## BANQUET AND RECEPTION CAPACITIES

### *Fourth Floor*

	Seated (Maximum)	Reception
Fourth Floor	170	290
Fourth Floor can be divided into 3 rooms		
Balcony	50	80
Hearth	80	120
Empire	50	80

3



### *Third Floor*

	Seated (Maximum)	Reception
Bear Ballroom	312	530

2



### *Second Floor*

	Seated (Maximum)	Reception
Second Floor	220	315

1



### *First Floor*

	Seated (Maximum)	Reception
First Floor	220	290



## Events

Hundreds of Events have been held at Russian Tea Room since its opening in 1999. Here are just a few...

A & E Network  
ABC, Inc.  
Ad Age  
Alpine Associates  
American Airlines  
American Arbitration Association  
American Bar Association  
American Friends of Hermitage Museum  
American Friends of Tel Aviv University  
American Friends of the Hebrew University  
American Friends of the Royal  
Concertgebouw Orchestra  
American Management System  
American Movie Classics  
American Stock Exchange  
American Technion Society  
American Theater Wing  
Anderson Consulting  
Archdiocese of New York  
Arista Records  
Army, United States of America  
Arts Connection  
Association of Real Estate Women  
AstraZeneca Pharmaceuticals  
Atlantic Recording Corporation  
Austrian Airlines  
Bank of America Securities  
Barbara Walters  
Bear Stearns  
Bell Atlantic Corp.  
Benetton Capital  
Bentley Rolls Royce  
Bon Appetit Magazine  
Bristol Myers Squibb Company  
Brotherhood of the Knights of the Vine  
Carnegie Hall  
Carnegie Corporation  
Catholic Home Bureau  
Chase Securities  
Chicago Symphony Orchestra  
Children's Blood Foundation  
Children's Museum of the East End  
Citysearch.com/Wheel  
Columbia University  
Credit Suisse First Boston  
David Granoff Public Relations  
Davis Polk & Wardwell  
Deloitte & Touche  
Deloitte Consulting  
Democratic Assembly Campaign Committee  
Dewey Ballantine LLP  
Discovery Networks  
Doubleday Publishing Group, Inc.  
DuPont Pharmaceuticals  
Elektra Records  
Entertainment Weekly

Environmental Action Coalition  
Estée Lauder  
Faber / Forbes Book Launch  
First Lady Hillary Rodham Clinton  
Forest City Ratner Companies  
Fiona Foundation New York Chapter  
French American Conservatory of Music  
Friends in Deed  
Gabelli & Company, Inc.  
Garden Design  
Gay Men's Health Crisis  
GE Capital Corp.  
George Tiescher & Associates  
Gilda's Club  
Glaxo Wellcome, Inc.  
Goldman Sachs & Company  
Greater Pittsburgh CVB  
Gustard Chocolate  
Hachette Filipacchi Magazines  
Hamptons Film Festival  
Hawkins, Delafield & Wood  
Heritage  
Historic Landmarks Preservation Center  
Holland & Knight  
Hyundai Motor America  
IBM  
Insignia/ESG  
Jive Records  
JP Morgan  
Ketchum Public Relations  
KeySpan Energy  
KPMG  
Lady Rothman  
LeBoeuf, Lamb, Greene & MacRae  
Lidman Brothers  
Lenox Hill Hospital  
Lexis-Nexis  
Lifetime Television  
Lincoln Center Theater  
Macy's  
Madison Square Garden  
March of Dimes  
Martha Stewart Omnimedia  
Marquis George MacDonald Foundation  
McGraw-Hill Foundation  
Merill Lynch  
Metropolitan Opera  
Millberg, Weiss, Bershad, Hynes & Leach LLP  
Mt. Sinai NYU Medical Center  
National Center for Learning Disabilities  
National Football League  
National Fuel Gas  
NBC  
New York Board of Trade  
New York Council for the Humanities  
New York Life

New York Republican State Committee  
New York State Restaurant Association  
Ogilvy & Mather  
Omnicom Group/DDB Needham Worldwide  
Paine Webber, Inc.  
Paper Magazine  
Paul Taylor Dance Company  
People Magazine  
Philip Morris Inc.  
Polytechnic University  
Pratt Institute  
Premiere Magazine  
Prevent Blindness, New York  
PriceWaterhouse Coopers LLP  
Prudential Securities, Inc.  
Putnam, Lovell, de Guerdon & Thorton, Inc.  
Readers Digest  
Robert Steel Foundation  
Salomon Smith Barney  
San Francisco Symphony  
School of Visual Arts  
Searle Pharmaceuticals  
Seeds of Peace  
Seligman Advisors  
Showtime Networks, Inc.  
Skadden, Arps, Slate, Meagher & Flom LLP  
Sketchers Footwear  
Solo Opera Weekly  
Solway Pharmaceuticals  
St. Petersburg / Clearwater Convention  
& Visitors Bureau  
Stout & Gallant  
Swiss Re  
The Civic Orchestra of Chicago  
The Green Bird Opening  
The New Yorker  
Thirteen/WNET  
UJA Federation  
United Central Pkwy of New York City, Inc.  
Universal Classics Group  
USA Today  
Veronis Suhler & Associates  
VH1  
Vornado Realty Trust  
Washington School of Medicine  
Williams College  
Willkie Farr & Gallagher  
Wilson, Eber, Moskowitz, Edelman & Dickler  
Women's Guild of America, East  
X-Cord Performance Group  
Young & Rubicam  
Young Presidents Organization  
Zeitgeist Survey

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## RUSSIAN TEA ROOM

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[www.russiantearoom.com](http://www.russiantearoom.com)





 The Russian Tea Room 







## RTR Wines

Especially Selected Carafes of Imported Wines, Red & White  
5.50 ~ 10.00

### Champagne

- 102 ~ Perrier Jouët, Grand Brut ~ 15.50 ~ 30.00  
103 ~ Moët & Chandon, Brut Imperial ~ 17.00 ~ 33.00  
104 ~ Dom Perignon, 1971 ~ 70.00  
105 ~ Domaine Chandon, Napa Valley Brut ~ 22.00

### Bordeaux

- Red*  
111 ~ Château Simard, St. Émilion, 1973 ~ 18.00  
~ 113 ~ Château Batailley, Pauillac, 1976 ~ 31.00  
~ 115 ~ Chapelle De La Trinité, Saint-Émilion, 1976 ~ 17.00  
~ 117 ~ Château Langoa Barton, Saint Julien, 1973 ~ 23.00  
~ 118 ~ Château Gloria, Saint Julien, 1976 ~ 21.00  
*White*  
122 ~ Ginestet Graves Extra, 1978 ~ 8.00 ~ 15.00  
~ 127 ~ Château Laville Haut Brion, Graves, 1976 ~ 16.00 ~ 31.00

### Loire

- 135 ~ Pouilly Fumé, La Doucette, 1975/78 ~ 16.00 ~ 31.00  
136 ~ Muscadet, Domaine de l'Hyvernière, 1978 ~ 16.00  
137 ~ Vouvray, Le. Mont (Demi-Sec), Huet, 1976 ~ 13.00

### Italian Red

- 140 ~ Ruffino Riserva Ducale, 1974 ~ 16.00  
141 ~ Inferno Rainoldi, Valtellina Superiore, 1974 ~ 12.00  
142 ~ Barolo Borgogno, Estate Bottled, 1971 ~ 20.00  
144 ~ Sassella, Valtellina Superiore, 1971 ~ 12.00

## RTR Wines

Especially Selected Carafes of Imported Wines, Red & White  
5.50 ~ 10.00

### American, California

- White*  
150 ~ Robert Mondavi Fumé Blanc, 1978 ~ 18.00  
~ 152 ~ Beaufort Pinot Chardonnay, 1977 ~ 15.00  
~ 154 ~ Concannon Rkatsiteli (Russian Grapes), 1978 ~ 12.00  
~ 155 ~ Dry Creek Chardonnay, 1978 ~ 20.00  
*Red*  
157 ~ Sterling Cabernet Sauvignon, 1975 ~ 22.00  
~ 159 ~ Robert Mondavi Cabernet Sauvignon, 1976 ~ 22.00  
~ 160 ~ Spring Mountain Cabernet Sauvignon ~ 20.00  
~ 162 ~ Sonoma Vineyards Alexander's Crown  
Cabernet Sauvignon, 1975 ~ 25.00  
~ 164 ~ Clos DuVal Cabernet Sauvignon, 1975 ~ 25.00

### Burgundy

- Red*  
170 ~ Beaujolais (Louis Jadot), 1978 ~ 8.00 ~ 15.00  
~ 171 ~ Bourgogne Cuvée Latour, 1973 ~ 18.00  
~ 173 ~ Château Corton Grancey (L. Latour), 1971 ~ 30.00  
*White*  
175 ~ Pinot Chardonnay Macon-Lugny,  
Les Charmes, 1977 ~ 18.00  
~ 177 ~ Macon-Villages Blanc, (Villamont), 1977 ~ 16.00  
~ 179 ~ Meursault Genevrières (Michelot), 1976 ~ 27.00

### Rhine, Moselle and Alsace

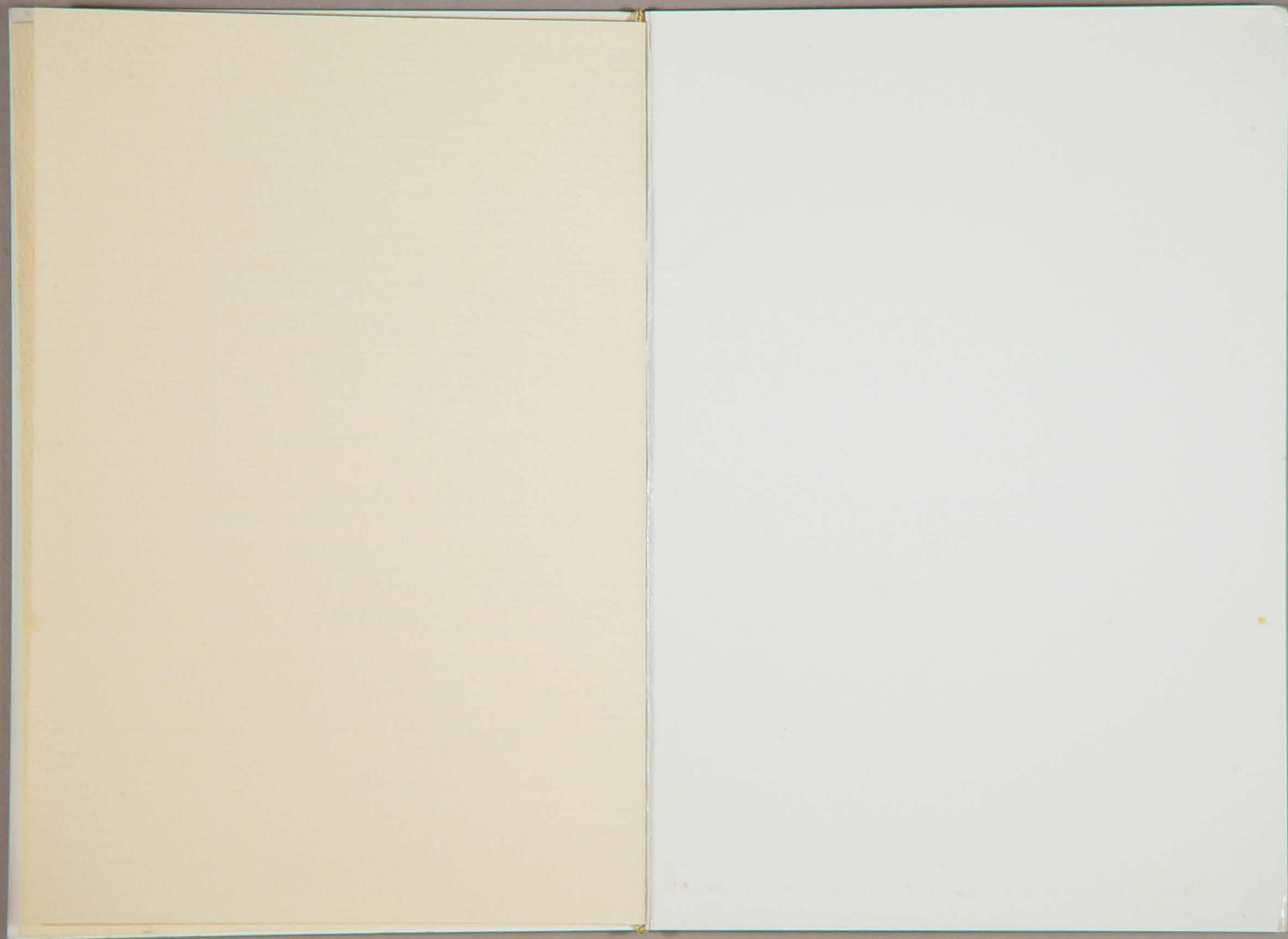
- 180 ~ Liebfraumilch "Blue Nun" (Sichel), 1977 ~ 6.50 ~ 12.00  
182 ~ Bernkasteler Schlossberg (Dr. H. Thanisch), 1977 ~ 15.00  
184 ~ Sylvaner (Hugel), 1977 ~ 14.00

### Rosé

- 190 ~ Mateus (Portugal) ~ 6.00 ~ 11.00  
192 ~ Tavel, Château d'Aqueria, Grand Cru, 1977/78 ~ 7.50 ~ 14.00

March, 1980  
FS-G







# Russian Specialties

## **Baklava**

Thin pastry leaves  
with ground nuts and honey.

## **Beef a la Stroganoff**

Lean beef with fresh mushrooms  
in sour cream sauce.

## **Bitochki**

Chopped chicken and veal  
patties, Stroganoff sauce.

## **Blinchiki**

Thin crêpes filled with cottage cheese,  
apple or cherry preserves,  
with sour cream and powdered sugar.

## **Blini**

Hot thin buckwheat pancakes with caviar,  
sour cream and hot melted butter.

## **Borscht (Cold)**

Chilled soup of beets and cucumbers  
served with sour cream and fresh dill.

## **Borscht (Hot)**

Soup of beets, cabbage and tomatoes  
served with sour cream and fresh dill.

## **Chakhobili**

Spring chicken stewed with tomatoes  
and onions en casserole.

## **Chicken Tabaká**

Whole squab chicken pressed and sautéed,  
served with tart prune sauce.

## **Charlottka**

Charlotte Russe.

## **Cotelettes Boyar**

Chopped veal and chicken patties  
with mushroom sauce.

## **Cotelette a la Kiev**

Boned breast of chicken stuffed  
with butter, breaded and baked.

## **Cotelette de Volaille**

Breast of chicken, stuffed with chopped  
chicken and baked, crouton crust.

## **Cotelettes Pojarski**

Chopped beef and veal or  
salmon patties, special sauce.

## **Eggplant Orientale**

Cold chopped eggplant baked  
with tomatoes and onions.

## **Eggplant a la Russe**

Eggplant baked in sour cream sauce,  
en casserole au gratin.

## **Golubtze**

Stuffed cabbage with tomatoes, onions,  
sauerkraut and sour cream sauce.

## **Green Schi**

Spinach soup with onions and fresh dill,  
served with hard boiled egg, hot or cold.

## **Kasha a la Gourieff**

Hot sweetened farina with fruit and  
apricot sauce and toasted almonds.

## **Kissel**

Purée of cranberries served with cream.

## **Kulebiaka**

Chicken, salmon or cabbage loaf, baked in  
pastry shell with rice, eggs and mushrooms,  
cream sauce.

## **Lodichka (Little Boat)**

Chocolate-covered mocha-filled  
macaroon pastry.

## **Luli Kebab**

Chopped sirloin of lamb patties,  
broiled, mushroom sauce.

## **Mushrooms a la Russe**

Fresh mushrooms baked in sour cream sauce  
en casserole, au gratin.

## **Mussaka**

Oriental casserole dish made of spring lamb,  
eggplant, cheese and tomatoes,  
baked in layers.

## **Nalistniki**

Crêpes stuffed with paté, mushroom sauce.

## **Noisette of Spring Lamb**

Marinated lamb steak, sautéed.

## **Ogurtze Salad**

Sliced cucumbers, radishes, scallions,  
sour cream and yogurt dressing, fresh dill.

## **Okroshka**

Cold soup of diced meats, scallions,  
eggs, cucumbers, sour cream and kvass.

## **Pelmeny Siberian**

Chopped beef and veal dumplings,  
served in consomme with fresh dill and mustard  
sauce and sour cream on the side.

## **Pirojok**

Meat-filled pastry served with soups.

## **Rosolnick**

Chicken giblet soup  
with pickles and a variety of vegetables.

## **Russian Cream**

Whipped cream and ice cream garnished  
with grenadine and sliced almonds.

## **Salade Olivier**

Chicken salad with potatoes, onions,  
eggs, apples and pickles.

## **Shashlik Caucasian**

Marinated leg of spring lamb,  
broiled on skewer with tomatoes,  
green pepper and onions.

## **Karsky Shashlik**

Marinated saddle of spring lamb, broiled  
and served with rice and red cabbage.

## **Schi**

Soup of braised sauerkraut, root vegetables  
and tomatoes, served with sour cream.

## **Sirniki**

Baked sweetened cottage cheese patties,  
powdered sugar, sour cream.

## **Meat Solyanka**

Soup made with diced meat, dill pickles,  
onions and capers, served with  
sour cream and olives.

## **Strawberries Romanoff**

Fresh strawberries with Cointreau  
and whipped cream.

## **Zakuska**

Hors d'Oeuvres a la Russe.

**The Russian Tea Room**

150 WEST 57TH ST., NEW YORK CITY • CO 5-0947





The Russian Tea Room  
Vodka Drinks







## Vodka Drinks

### Ballet Russe

Vodka, Lemon Juice,  
Creme de Cassis  
\$3.00

### Black Russian

Vodka, Kahlua  
\$3.00

### Bolshoi Punch

Vodka, Lemon Juice, Rum,  
Creme de Cassis, Sugar  
\$3.00

### Boyar

Vodka, Cherry Liqueur  
\$3.00

### Dyevitchka

Vodka, Triple Sec,  
Lemon, Pineapple  
\$3.00

### Nureyev

Vodka, White Creme de Cacao  
\$3.00

### Ochi Chernya

Vodka, Dry Vermouth,  
Sweet Vermouth, Black Olive  
\$3.00

### Pavlova

Vodka, Creme de Cacao, Cream  
\$3.25

### Pushkin

Vodka, Gin, Creme de Cacao  
\$3.00

### Boyar Impériale

Russian Vodka, Cherry Heering  
\$3.50

### Danish Mary RTR

Akavit, Tomato Juice, Spices  
\$3.00

### Gorki

Vodka, Benedictine, Bitters  
\$3.00

### Ivan The Terrible

Vodka, Green Chartreuse  
\$3.00

### Katinka

Vodka, Lemon Juice,  
Apricot Liqueur  
\$3.00

### Moscow Mule RTR

Vodka, Lime, Ginger Beer  
\$3.00

### Bloody Mary RTR

Vodka, Tomato Juice, Spices  
\$3.00

### Screwdriver RTR

Vodka, Orange Juice  
\$3.00

### Sea-Gull

Vodka, Dry Vermouth,  
Apricot Liqueur  
\$3.00

### Troyka

Vodka, Jamaica Rum, Lemon  
\$3.00

### Uncle Vanya

Vodka, Lemon Juice,  
Blackberry Liqueur  
\$3.00

## Imported Vodkas

Kord Bozka (Czech.) 100°	\$2.75
Kord Zubrowka (Czech.) 100°	\$2.75
Stolichnaya (Russia) 80° & 100°	\$3.25-3.50
Wyborova (Poland) 80° & 100°	\$2.75-3.00
Izmira (Turkey) 80°	\$2.75
Sermeq (Denmark) 80°	\$2.75
Absolut (Sweden) 80°	\$2.75

Polonaise (Poland) 80°-100°	\$2.75-3.00
Pertsovka (Pepper-flavored-Russia) 70°	\$2.75
Okhotnichka (Russia) 90°	\$2.75
Finlandia (Finland) 94°	\$2.75
Great Wall (China) 80°	\$2.75
Vaklova (Belgium) 80°	\$2.75
Starka (Russia) 86°	\$2.75
Tsingtao (China) 80°	\$2.75









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