The Rebirth of a Legend
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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 Middle East. 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.

Russian Tea Room

Designed and Created by Warner LeRoy

The famed revolving doors are turning once again as New York City's historic 57th 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 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 banquets in Russian red, golden samovars, Christmas-decorated chandeliers, period paintings and shining green walls.

The lush red carpeting has an exquisite modern Russian motif; the ceiling glimmers with gold leaf, and exotic firebirds decorate the walls. Accents of tinted brass, gold leaf and an amazing ice palace complete the festive ambience.
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, midnight 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.
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.
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.

Russian Tea Room

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 glamorous shops of 5th Avenue. A theater in prior social destinations, our popular tea fare, preserves the perfect atmosphere to enjoy the Russian Tea Room.

Cuisine: Carved ice palaces laden with frosted vodka and caviar. Sparkling tea pours from antique samovars. More than just innovative, our modern Russian cuisine is admired and internationally influential. From dumplings and pierogis to wild boar and coal of salmon - the elaborate presentation can only rival the restaurant's interior décor. Buffet tables, overflowing, serving platters are lined with succulent meats and laden with festive platters. With five 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, bashes, 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 benefit events, 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 crystal dining room with unpretentious floral arrangements and accompaniments 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, linens, musicians, photographers, videographers, invitations and calligraphy.

Let our Specialists assist you with all of your party planning and meeting needs. Personalized attention 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, D.J.'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!
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.
Aga Khan
Alpine Associates
American Airlines
American Bankers Association
American Bar Association
American Friends of The American Museum of Natural History
American Friends of Tel Aviv University
American Friends of The Hebrew University
American Friends of The Israel Philharmonic Orchestra
American Management Associations
American Museum of Natural History
American Stock Exchange
American Stock Exchange
American Theater Wing
Anderson Consulting
Archdiocese of New York
Art Galleries
Artists United States of America
Arts Connect
Association of Real Estate Women
Atalanta Pharmaceuticals
Atlantic Recording Corporation
Audace Airlines
Banc of America Securities
Barclays Bank
Becky Bailey
Ben Appelbaum
Beverley Keep
Brooke Talk
Brooke Talk
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<thead>
<tr>
<th><strong>Champagne</strong></th>
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<tbody>
<tr>
<td>102 ~ Perrier Jouët, Grand Brut ~ 15.50 ~ 30.00</td>
</tr>
<tr>
<td>103 ~ Moët &amp; Chandon, Brut Imperial ~ 17.00 ~ 33.00</td>
</tr>
<tr>
<td>104 ~ Dom Perignon, 1971 ~ 70.00</td>
</tr>
<tr>
<td>105 ~ Domaine Chandon, Napa Valley Brut ~ 22.00</td>
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<thead>
<tr>
<th><strong>Bordeaux</strong></th>
</tr>
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<tbody>
<tr>
<td>Red</td>
</tr>
<tr>
<td>111 ~ Château Simard, St. Émilion, 1973 ~ 18.00</td>
</tr>
<tr>
<td>113 ~ Château Batailley, Pauillac, 1976 ~ 31.00</td>
</tr>
<tr>
<td>115 ~ Chapelle de La Trinité, Saint-Émilion, 1976 ~ 17.00</td>
</tr>
<tr>
<td>117 ~ Château Langoa Barton, Saint Julien, 1973 ~ 23.00</td>
</tr>
<tr>
<td>118 ~ Château Gloria, Saint Julien, 1976 ~ 21.00</td>
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</tbody>
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| **White**                             |
| 122 ~ Ginester Graves Extra, 1978 ~ 8.00 ~ 15.00 |
| 127 ~ Château Laville Haut Brion, Graves, 1976 ~ 16.00 ~ 31.00 |

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<thead>
<tr>
<th><strong>Loire</strong></th>
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<tbody>
<tr>
<td>135 ~ Pouilly Fumé, La Doucette, 1975/78 ~ 16.00 ~ 31.00</td>
</tr>
<tr>
<td>136 ~ Muscadet, Domaine de l’Hyvernière, 1978 ~ 16.00</td>
</tr>
<tr>
<td>137 ~ Vouvray, Le Mont (Demi-Sec), Huet, 1976 ~ 13.00</td>
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</tbody>
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<thead>
<tr>
<th><strong>Italian Red</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>140 ~ Ruffino Riserva Ducale, 1974 ~ 16.00</td>
</tr>
<tr>
<td>141 ~ Inferno Rainoldi, Valtellina Superiore, 1974 ~ 12.00</td>
</tr>
<tr>
<td>142 ~ Barolo Borgogno, Estate Bottled, 1971 ~ 20.00</td>
</tr>
<tr>
<td>144 ~ Sassella, Valtellina Superiore, 1971 ~ 12.00</td>
</tr>
</tbody>
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<thead>
<tr>
<th><strong>American, California</strong></th>
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<tbody>
<tr>
<td><strong>White</strong></td>
</tr>
<tr>
<td>150 ~ Robert Mondavi Fumé Blanc, 1978 ~ 18.00</td>
</tr>
<tr>
<td>152 ~ Beaufort Pinot Chardonnay, 1977 ~ 15.00</td>
</tr>
<tr>
<td>154 ~ Concannon Rkatsiteli (Russian Grapes), 1978 ~ 12.00</td>
</tr>
<tr>
<td>155 ~ Dry Creek Chardonnay, 1978 ~ 20.00</td>
</tr>
<tr>
<td>157 ~ Sterling Cabernet Sauvignon, 1975 ~ 22.00</td>
</tr>
<tr>
<td>159 ~ Robert Mondavi Cabernet Sauvignon, 1976 ~ 22.00</td>
</tr>
<tr>
<td>160 ~ Spring Mountain Cabernet Sauvignon ~ 20.00</td>
</tr>
<tr>
<td>162 ~ Sonoma Vineyards Alexander’s Crown Cabernet Sauvignon, 1975 ~ 25.00</td>
</tr>
<tr>
<td>164 ~ Clos DuVal Cabernet Sauvignon, 1975 ~ 25.00</td>
</tr>
</tbody>
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<tr>
<th><strong>Burgundy</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Red</td>
</tr>
<tr>
<td>170 ~ Beaujolais (Louis Jadot), 1978 ~ 8.00 ~ 15.00</td>
</tr>
<tr>
<td>171 ~ Bourgogne Cuvée Latour, 1973 ~ 18.00</td>
</tr>
<tr>
<td>173 ~ Château Corton Grancey (L. Latour), 1971 ~ 30.00</td>
</tr>
<tr>
<td>White</td>
</tr>
<tr>
<td>175 ~ Pinot Chardonnay Macon-Lugny, Les Charmes, 1977 ~ 18.00</td>
</tr>
<tr>
<td>177 ~ Macon-Villages Blanc, (Villamont), 1977 ~ 16.00</td>
</tr>
<tr>
<td>179 ~ Meursault Genevières (Michelot), 1976 ~ 27.00</td>
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<thead>
<tr>
<th><strong>Rhine, Moselle and Alsace</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>180 ~ Liebfraumilch “Blue Nun” (Sichel), 1977 ~ 6.50 ~ 12.00</td>
</tr>
<tr>
<td>182 ~ Bernkasteler Schlossberg (Dr. H. Thanisch), 1977 ~ 15.00</td>
</tr>
<tr>
<td>184 ~ Sylvaner (Hugel), 1977 ~ 14.00</td>
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<thead>
<tr>
<th><strong>Rosé</strong></th>
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</thead>
<tbody>
<tr>
<td>190 ~ Mateus (Portugal) ~ 6.00 ~ 11.00</td>
</tr>
<tr>
<td>192 ~ Tavel, Château d’Aqueria, Grand Cru, 1977/78 ~ 7.50 ~ 14.00</td>
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March, 1980
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<thead>
<tr>
<th>Dish</th>
<th>Description</th>
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<tbody>
<tr>
<td>Baklava</td>
<td>Thin pastry leaves with ground nuts and honey.</td>
</tr>
<tr>
<td>Beef a la Stroganoff</td>
<td>Lean beef with fresh mushrooms in sour cream sauce.</td>
</tr>
<tr>
<td>Blintchi</td>
<td>Chopped chicken and veal patties, Stroganoff sauce.</td>
</tr>
<tr>
<td>Blinitchki</td>
<td>Thin crépes filled with cottage cheese, apple or cherry preserves, with sour cream and powdered sugar.</td>
</tr>
<tr>
<td>Blini</td>
<td>Hot thin buckwheat pancakes with caviar, sour cream and hot melted butter.</td>
</tr>
<tr>
<td>Borscht (Cold)</td>
<td>Chilled soup of beets and cucumbers served with sour cream and fresh dill.</td>
</tr>
<tr>
<td>Borscht (Hot)</td>
<td>Soup of beets, cabbage and tomatoes served with sour cream and fresh dill.</td>
</tr>
<tr>
<td>Chukhobili</td>
<td>Spring chicken stewed with tomatoes and onions en casserole.</td>
</tr>
<tr>
<td>Chicken Tabulea</td>
<td>Whole squash chicken pressed and sautéed, served with tart prune sauce.</td>
</tr>
<tr>
<td>Charlotteka</td>
<td>Charlotte Russe.</td>
</tr>
<tr>
<td>Cotelettes Bayar</td>
<td>Chopped veal and chicken patties with mushroom sauce.</td>
</tr>
<tr>
<td>Cotelette a la Kiev</td>
<td>Boned breast of chicken stuffed with butter, breaded and baked.</td>
</tr>
<tr>
<td>Cotelette de Volaille</td>
<td>Breast of chicken, stuffed with chopped chicken and baked, crouton crust.</td>
</tr>
<tr>
<td>Cotelettes Pojarski</td>
<td>Chopped beef and veal or salmon patties, special sauce.</td>
</tr>
<tr>
<td>Eggplant Orientale</td>
<td>Cold chopped eggplant baked with tomatoes and onions.</td>
</tr>
<tr>
<td>Eggplant a la Russe</td>
<td>Eggplant baked in sour cream sauce, en casserole au gratin.</td>
</tr>
<tr>
<td>Golubetz</td>
<td>Stuffed cabbage with tomatoes, onions, sauerkraut and sour cream sauce.</td>
</tr>
<tr>
<td>Green Schi</td>
<td>Spinach soup with onions and fresh dill, served with hard boiled egg, hot or cold.</td>
</tr>
<tr>
<td>Kaspar a la Gourier</td>
<td>Hot sweetened farina with fruit and apricot sauce and toasted almonds.</td>
</tr>
<tr>
<td>Kisiel</td>
<td>Purée of cranberries served with cream.</td>
</tr>
<tr>
<td>Kulebiaka</td>
<td>Chicken, salmon or cabbage loaf, baked in pastry shell with rice, eggs and mushrooms, cream sauce.</td>
</tr>
<tr>
<td>Lodicha (Little Boat)</td>
<td>Chocolate-covered mocha-filled macaroon pastry.</td>
</tr>
<tr>
<td>Luli Kebab</td>
<td>Chopped sirloin of lamb patties, broiled, mushroom sauce.</td>
</tr>
<tr>
<td>Mushrooms a la Russe</td>
<td>Fresh mushrooms baked in sour cream sauce en casserole, a la gratin.</td>
</tr>
<tr>
<td>Mussaka</td>
<td>Oriental casserole dish made of spring lamb, eggplant, cheese and tomatoes, baked in layers.</td>
</tr>
<tr>
<td>Nalistniki</td>
<td>Crépes stuffed with paté, mushroom sauce.</td>
</tr>
<tr>
<td>Noisette of Spring Lamb</td>
<td>Marinated lamb steak, sautéed.</td>
</tr>
<tr>
<td>Ogurite Salad</td>
<td>Sliced cucumbers, radishes, scallions, sour cream and yogurt dressing, fresh dill.</td>
</tr>
<tr>
<td>Okroshka</td>
<td>Cold soup of diced meats, scallions, eggs, cucumbers, sour cream and kvass.</td>
</tr>
<tr>
<td>Pelmeny Siberian</td>
<td>Chopped beef and veal dumplings, served in consomme with fresh dill and mustard sauce and sour cream on the side.</td>
</tr>
<tr>
<td>Pirojok</td>
<td>Meat-filled pastry served with soups.</td>
</tr>
<tr>
<td>Rosolnik</td>
<td>Chicken gilbet soup with pickles and a variety of vegetables.</td>
</tr>
<tr>
<td>Russian Cream</td>
<td>Whipped cream and ice cream garnished with grenadine and sliced almonds.</td>
</tr>
<tr>
<td>Salade Olivier</td>
<td>Chicken salad with potatoes, onions, eggs, apples and pickles.</td>
</tr>
<tr>
<td>Shashlik Caucasian</td>
<td>Marinated leg of spring lamb, broiled on skewer with tomatoes, green pepper and onions.</td>
</tr>
<tr>
<td>Karsky Shashlik</td>
<td>Marinated saddle of spring lamb, broiled and served with rice and red cabbage.</td>
</tr>
<tr>
<td>Schi</td>
<td>Soup of braised sauerkraut, root vegetables and tomatoes, served with sour cream.</td>
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<tr>
<td>Siniki</td>
<td>Baked sweetened cottage cheese patties, powdered sugar, sour cream.</td>
</tr>
<tr>
<td>Meat Solyanka</td>
<td>Soup made with diced meat, dill pickles, onions and capers, served with sour cream and olives.</td>
</tr>
<tr>
<td>Strawberries Romanoff</td>
<td>Fresh strawberries with Cointreau and whipped cream.</td>
</tr>
<tr>
<td>Zakuska</td>
<td>Hors d’Oeuvres a la Russe.</td>
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</tbody>
</table>
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 Boika (Czech) 100°.......................... $2.75
Kord Zabrowka (Czech) 100°.................... $2.75
Stolichnaya (Russia) 80° & 100°............... $3.25-3.50
Wyborowa (Poland) 80° & 100°.............. $2.75-3.00
Izmir (Turkey) 80°.............................. $2.75
Sернеq (Denmark) 80°......................... $2.75
Absolut (Sweden) 80°........................ $2.75

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