



## NEW YEAR'S DINNER / 20 000

2012 Abrau-Durso Imperial Brut Vintage

Sturgeon caviar with toasts.

Kamchatka King crab salad, fennel, poached egg and yogurt dressing

Dressed herring with beetroot and homemade mayonnaise.  
Served with a shot of vodka Beluga Noble

Olivier salad with chicken fillet, crayfish tails and homemade mayonnaise.  
Served with a glass of 2015 Chardonnay, Usadba Divnomorskoe

Draniki from zucchini and pumpkin with pike and salmon caviar

Vareniki with mashed potatoes, porcini mushrooms and sour cream sauce.

Blackcurrant sorbet

### MAIN COURSE TO CHOOSE:

Served with a glass of 2015 Aligote, Oleg Repin  
or 2015 Merlot, Usadba Divnomorskoe

Halibut with red caviar sauce and green peas

Duck breast with spiced carrot purée and baked apple

Smoked venison with parsnip purée and pear mulled wine

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Medovik classical Russian honey cake with caramel sphere and honeycombs

2012 Abrau-Durso Imperial Brut Vintage  
served at midnight

Tea/coffee  
Still water, cranberry juice

Dear guests, we will add a service charge of 10% to your bill

