



## **Extravaganza**

### **Cold Appetizers**

Assorted Smoked Fish Platter (Norwegian Lax, Sea Bass)  
Seared Tuna w/Teriyaki Sauce  
Trout Platter served w/Caviar in Russian tartlet  
Assorted Sushi Special

### **Salads**

#### **BERRIES IN MARTINI GLASS**

Roasted Eggplant Salad  
Basket Crudate  
Avocado Special Salad in a Green Baked Shell (Baby Spinach in Avocado Sauce, Cherry Tomatoes and Avocado)  
Forest Mushroom Salad  
Assorted Russian Marinated Salad  
Napoleon Salad w/Assorted Berries, Sliced Apricot in Cognac and Balsamic Glaze  
Kani Salad  
“Isabella” Sea Bass & Tuna Tartar w/Tabigo  
Arugula Special Salad in a Brown Baked Shell (Sun Dried Tomatoes, Cherry Tomatoes, Portobello Mushrooms)  
Fresh Cut

### **Hot Appetizers**

Russian Style Baked Potato w/ mushrooms  
Fried Zucchini Strips w/Primavera Sauce

### **Main Course**

Salmon w/sea bass flower style  
Stuffed mushroom w/ Imitation crab meat  
Baked Duck w/Grenadine Sauce  
Lamb Chops with pelpet sauce Russian Style served w/Wild Rice  
Mini Sambusa  
Grilled Portobello Mushroom w/Balsamic Vinegar Sauce  
Da Mikelle NY Steak w/Sautéed Vegetables

#### **Drinks**

English Tea  
American Coffee

#### **Soft Drinks**

Coca Cola  
Ginger Ale  
Juices  
Pellegrino

#### **Alcohol Drinks**

(served per 10 persons)  
Vodka “Oligarch”  
Red Wine

### **Dessert**

Assorted Fruits  
Assorted Pastries

Menu items are subject to change due to the market availability