

MARKET  
DINNER



FEBRUARY  
28 & 29

WINE PAIRINGS AVAILABLE for \$25

FIRST COURSE

**PICKLED HERRING**

dark rye bread, boiled potato, butter

SECOND COURSE

**BEET CELERIAC SALAD**

roasted red beets, celeriac, dill, chives, parsley, red wine  
vinaigrette

ENTRÉE

**BUCKWHEAT BLINI**

melted butter, sour cream, salmon roe, smoked & cured  
salmon, hard-boiled egg, red onion, dill, parsley

*add Clark's White Sturgeon caviar \$45.00*

DESSERT

**CHOCOLATE POT DE CRÈME**

whipped cream, vishnevoe varenye

\*Sorry, no substitutions.