

THE RUSSIAN TEA ROOM



For nearly a century, the restaurant has dazzled diners with its bold decor and delicious food

by *Caviar Affair* staff

A standout appetizer: The Summer Borscht, a cold purée of beets and vegetables topped with sour cream.

The Jewel of New York City

THE RUSSIAN TEA ROOM IS MORE THAN A RESTAURANT — IT'S A CULTURAL LANDMARK, A NEW YORK CITY INSTITUTION, a place to be seen and heard and, yes, a sumptuous ruby-red tearoom where tea and the world's finest vodka can be imbibed with equal pleasure.

Since 1927, people have come to The Russian Tea Room to celebrate birthdays, anniversaries, engagements, weddings — you name it. It's also where many a business deal has been closed, all while enjoying high-quality food and drinks. The dark green walls are trimmed in glistening gold, the leather, semi-circle banquettes are a rich red, the waiters are impeccably dressed in double-breasted coats with gold buttons and the room is dotted with bronze samovars and famous artwork.

In this opulent setting, visitors gather for the quintessential New York experience of Afternoon Tea. Finger sandwiches and blinis include Curried Chicken Salad with raisins and pecans; Roquefort Blue Cheese with pear and walnuts; and Smoked Sturgeon with dill and sour cream. Or savor the Caviar Tasting (5 grams of trout, salmon and white fish roe on top of three buckwheat blinis with

sour cream, chopped eggs, red onion and parsley), which is found on both the brunch and the dinner menus.

For dinner, one might also choose the Lobster Salad (poached lobster with mixed radish salad, pea shoots and creamy dill vinaigrette), then move on to the Boeuf à la Stroganoff (red wine-braised beef short ribs with thick noodles, tossed in a creamy mushroom and black truffle sauce) or the RTR Burger (grilled 8oz. wagyu burger with grilled balsamic onions and brie cheese on a toasted bun, accompanied by herb potato fries). The bar features a one-of-a-kind wine list, as well as an unparalleled collection of scotch, whiskey, tequila and vodka. (In one year, the Russian Tea Room has been known to pour 2,500 gallons of vodka.)

Dessert is a must. Indulge in the Czar's Gold and Caviar Parfait (nougat cream, toasted almonds, chocolate sauce and 24K edible gold), the Banana Nalysnyky (Ukrainian banana and farmers cheese-stuffed crepes with caramel and pecans) or the Famous Tea Room Blintzes (cheese and cherry blintzes with vanilla ice cream). The desserts are as decadent as The Russian Tea Room itself. ☒



THE RUSSIAN TEA ROOM
150 West 57th Street
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Reservations suggested.
russiantearoomnyc.com



Savor the caviar and three (or four) different Russian vodkas, including Czar's Gold. The Boeuf à la Stroganoff "is dense and juicy, cooked perfectly," describes one critic. "The black truffle sauce really makes the dish." The Côtelette à la Kiev — an herb butter-stuffed breaded chicken breast served with Yukon mashed potatoes, a light mushroom sauce and steamed baby vegetables — is equally divine.