

GOURMET DINNER

PACIFIC RUSSIA CUISINE



SET # 1

AQUARIUM

PRIMORSKY SCALLOP

PACIFIC OYSTER

STARTERS AND SALADS

SALAD WITH SEAWEED AND SQUID

with baked bell pepper, quail eggs and black sesame walnut sauce

OCTOPUS CEVICHE

with cherry tomatoes and schisandra sauce

VENISON TARTARE

with quail eggs, capers and wheat toasts

BACON HARD SAUCE WITH RAMSON

served with toast with cuttlefish ink

HOT DISHES

CREAM SOUP WITH VONGOLE

with shrimwith potato gratinp and squid

5-MINUTE COOKED SEA CUCUMBER

FISHERMAN'S SCALLOP

cooked in a shell in sea water. Served in spicy butter with garlic and greens

FRIED COMMON WHELK

with potato gratin

GRILLED MAGISTER ARMHOOK SQUID FILET

served with special sauce

HALIBUT AND VEGETABLES WITH OYSTER SAUCE

DRINKS

TAIGA HERBS COLLECTION

served with actinidia jam, schisandra confiture and pine cones jam

HOMEMADE TAIGA LIQUEURS SET

Schisandra, Sea buckthorn, Nutcracker Siberian





PACIFIC RUSSIA CUISINE

WOULD YOU LIKE FOR AN EXTRA DISHES?

- **KING CRAB**
- **HORSEHAIR CRAB**
whole crab cooked from Far Eastern recipe:
boiled claws with crab liver and crab meat
- **HUMPBACK (KING) SHRIMPS**
- **BLOOD CLAM**
fresh/ baked
- **SURF CLAM**
fresh/ baked
- **MUSSELS STEW**
with Tom Yum sauce
with cream cheese sauce



PACIFIC OYSTER



PRIMORSKY SCALLOP



SALAD WITH SEAWEED AND SQUID



OCTOPUS CEVICHE



VENISON TARTARE



CREAM SOUP WITH VONGOLE



5-MINUTE COOKED SEA CUCUMBER



FISHERMAN'S SCALLOP





**HALIBUT AND VEGETABLES
WITH OYSTER SAUCE**



GRILLED MAGISTER ARMHOOK SQUID





KING CRAB



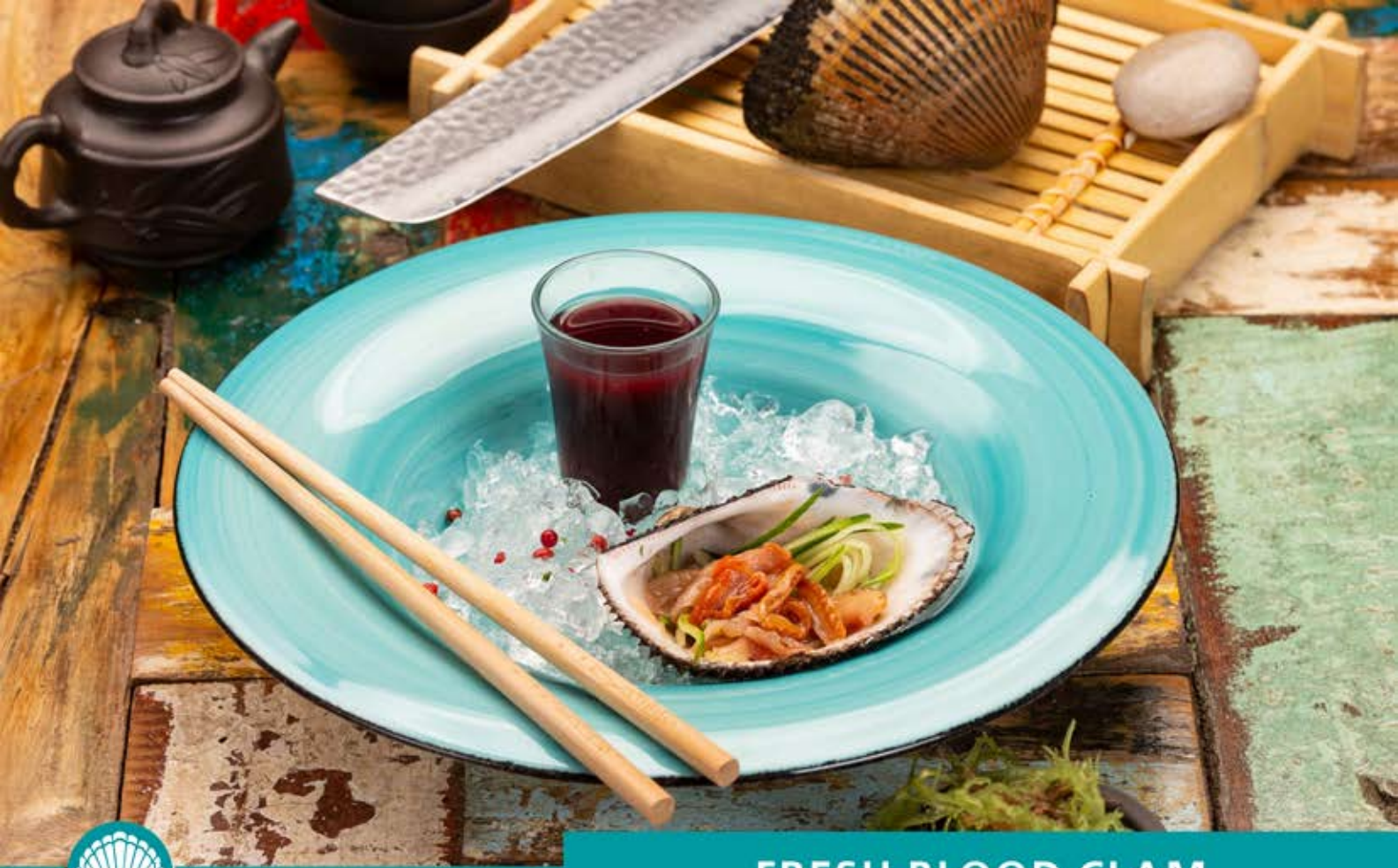
HORSEHAIR CRAB



MUSSELS STEW WITH TOM YAM SAUSE



MUSSELS STEW WITH CREAM CHEESE SAUSE



FRESH BLOOD CLAM



BAKED BLOOD CLAM



SURF CLAM FRESH



SURF CLAM BAKED



FRIED COMMON WHELK



HUMPBACK (KING) SHRIMPS



TAIGA HERBS COLLECTION



Lorem Ipsum



HOMEMADE TAIGA LIQUEURS SET