



GOURMET DINNER

PACIFIC RUSSIA CUISINE



SET # 2

AQUARIUM

PRIMORSKY SCALLOP

PACIFIC OYSTER

STARTERS AND SALADS

FIDDLEHEAD FERN SALAD

with vegetables and light sesame dressing

WHELK IN OWN JUICE

on a cucumber pad, with yogurt sauce

SLICED FROZEN ROE DEER

with fried salt and croutons

BACON HARD SAUCE WITH RAMSON

served with toast with cuttlefish ink

HOT DISHES

CREAM SOUP WITH CORBICULA

with shrimwith potato gratinp and squid

SKOBYANKA WITH SEA CUCUMBER (STEWED SEA CUCUMBER)

with pork, onion, garlic, carrot, tomatoes
pronto and spices

FRIED SCALLOP WITH POTATO GRATIN

GRILLED MAGISTER ARMHOOK SQUID FILET

served with special sauce

DEER FILLET WITH ROSEMARY

served with special 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





FIDDLEHEAD FERN SALAD



WHELK IN OWN JUICE



SLICED FROZEN ROE DEER



CREAM SOUP WITH CORBICULA



SKOBYANKA WITH SEA CUCUMBER



**GRILLED MAGISTER ARMHOOK
SQUID FILET**





**FRIED SCALLOP
WITH POTATO GRATIN**



DEER FILLET WITH ROSEMARY





KING CRAB



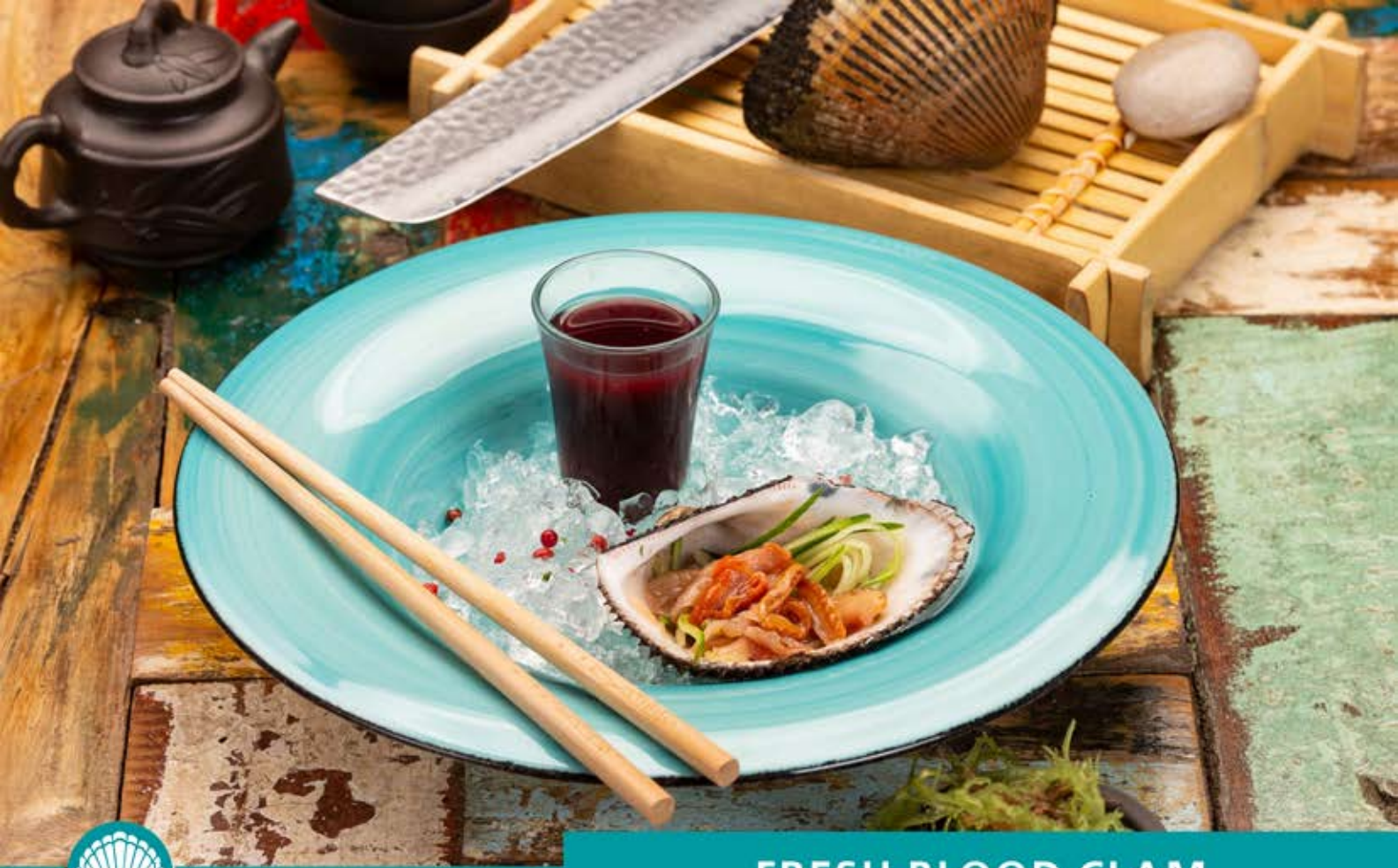
HORSEHAIR CRAB



MUSSELS STEW WITH TOM YAM SAUSE



MUSSELS STEW WITH CREAM CHEESE SAUSE



FRESH BLOOD CLAM



BAKED BLOOD CLAM



SURF CLAM FRESH



SURF CLAM BAKED





TAIGA HERBS COLLECTION



Lorem Ipsum



HOMEMADE TAIGA LIQUEURS SET