



Holiday menu

Portions are based on 6 servings unless noted otherwise

Salads

Oliv'e Salad with Chicken - \$50

Oliv'e Salad with Lobster - \$85

Herring Under the Fur Coat with Green Sour Apples - \$55

Roast Beef with Tonnato Sauce - \$50

Crab Salad with Corn - \$50

Babaganush - \$50

Moroccan Octopus with Potato - \$60

Greek Salad Classic - \$35

Tomato Kimchi- \$45

Mimosa Salad - \$50

Beef Tongue Salad - \$56

Vinegret Salad - \$50

Cold Appetizers

Bruschetta Assorted (Prosciutto, Tomato, Salmon) - \$50 (12)

Chicken Liver Pâté with Cherry Jam - \$45

Beef Kholodez - \$50

Hummus with Roasted Vegetables - \$45

Colossal Shrimp with Cocktail Sauce - \$60

Cheese Plater - \$65

Meat Plater - \$65



Spinach Roulette with Cream Cheese and Salmon - \$60

Carrot Roulette with Cheese Spread and Garlic - \$50

Eggplant Rolls with Walnuts Stuffing - \$50

Goat Cheese Balls with Cranberries, Nuts and Honey - \$50

Hot Appetizers

Duck & Mushroom Julienne with Crispy Skin Chips - \$60

Arancini Stuffed with Beef and Cheese - \$48

Ossetian Hachapuri Pie with Potato, Cheese, Beet Leaves - \$35

Perogies Assorted (Beef, Mushroom, Potato) - \$56 (18)

Hot Dishes

Whole Seabass with Mediterranean Sauce - \$75 (1 Fish)

Duck Breast Sous Vide with Orange Sauce - \$25 (1 Breast)

Beef Short Rib in Kvas Sauce - \$30 (1 Rib)

Duck Leg with Fruit Sauce - \$29 (1 Leg)

Paella with Seafood and Saffron - \$150 (1 Tray)

Lamb Shank with Demi-Glace Sauce - \$25 (1 Each)

Rack Of Venison with Fig Demi-Glace - \$165 (8 Ribs)

Rack Of Lamb Crown with Pomegranate Sauce - \$75 (8 Ribs)

Beef Stroganoff with Wild Mushrooms and Mashed Potatoes - \$60

Pick up only; \$500 minimum per order

Please inform us of any allergies

Inquiries@chefdanila.com