

anelya





THE DACHA

Our private dining room is designed to feel like your Grandma's home. Complete with Ukrainian textiles, lots of pickles and old world charm. A dacha (Ukrainian: дача) is a seasonal or year-round second home, often located in the exurbs of Slavic countries.

THE DACHA

CHEF'S MENU: SEATS 16 GUESTS (MAX) FOR 3 HOURS

COCKTAIL PARTY: SEATS 25 GUESTS (MAX) FOR 3 HOURS

\$1,500 F&B MINIMUM

TUESDAY - THURSDAY

\$2,000 F&B MINIMUM

FRIDAY - SATURDAY

*F&B minimum does not include tax, 4% admin fee, and 18% service fee



CHEF'S MENU

\$85/PP OR \$100/PP WITH BOLDED COURSES

SERVED FAMILY STYLE WITH THE EXCEPTION OF BROTH

Zakusky

- Sunflower Seed Hummus
- Chicken Liver Pashtet
- Fried Crimean Style Olives
- Trout Roe Tart
- Korean Carrots
- Marinated Mushrooms
- Assorted Bread, Crackers, and Crudité
- **Hokkaido Herring | cold pressed sunflower seed oil, five onions**

Dumplings/Noodles

- Varenyky | huckleberry, bacon-pecan praline
- Poltava Halushky | braised chicken, enoki mushroom sauce
- **Lokshyna | layered pasta, black truffle, farmer's cheese**

Broth

- Choice of Borscht | duck, smoked pears, cultured cream
- OR --
- Green Borsch | nettles, parsley root, beans
- Pampushky | Ukrainian garlic bread for the table

Vegetables

- Broccoli | pistachio, bahārāt, green raisins
- Potato Pancakes | sea buckthorn, feta
- Kasha | buckwheat, almonds, brown butter

Fish/Meat

- Holubtsi | stuffed cabbage, Slagel Farms beef, tomato sauce
- Krovyanka | blood sausage, sauerkraut, dried fruit
- Grilled King Oyster Mushroom Shashlik | Georgian spices, garlic, and herbs
- **Smoked Boston Mackerel | marble potatoes, green garlic**

Desserts

- Apricot Sorbet | pickled spruce tips
- Kyiv Cake | merengue, gianduja, hazelnuts

*Seasonal items subject to change



BEVERAGE PACKAGES

TIER 1:

BEER & WINE PACKAGE \$45/PP

- Red, White, & Orange or Rosé
- Ukrainian Bottled Beer
- N/A beverages including Ukrainian sodas and water, and coffee served with dessert

TIER 2:

BEER, WINE & COCKTAILS \$65/PP

- Red, White, & Orange or Rosé
- Ukrainian Bottled Beer
- N/A beverages including Ukrainian sodas and water, and coffee served with dessert
- Blind Beauty | horseradish vodka, birch juice, vermouth
- The Muse | gin, beet kvass, lime cordial
- Violet Dress | slivovitz, cassis, sparkling wine, lemon

* No outside alcohol allowed



COCKTAIL PARTY \$45/PP

SERVED FAMILY STYLE

Food

- Egg Mayo | tarragon mayonnaise, nigella seed, anchovy
- Salo | fresh local garlic, spicy muted
- Marinated Mushrooms | white wine, fresh herbs
- Sunflower Seed Hummus | black garlic, pimentón
- Pashtet | organic chicken livers, madeira
- Potato Pancakes | sea buckthorn, feta
- Beef Holubtsi | honey, tomato sauce
- Bread | Publican Quality Bread assortment

3-HOUR DRINK PACKAGE (+\$35PP)

4-HOUR DRINK PACKAGE (+\$45PP)

Cocktails

- Haidamaki | rye whiskey, nalyvka, r.jelinek amaro, bitters
- The Muse | gin, beet kvass, lime cordial

Wine *Eastern-European Selection*

- Red | rotates seasonally
- White | rotates seasonally

Beer

- Ukrainian Bottled Beer



*Menu is subject to seasonal changes