



SPA MENU

M57 SEASONAL PICKLES

Beets, Tomatoes, Onions, Cucumbers, Mushrooms,
Green Apples, Watermelon. Garlic, grapes

Black Bread Georgian Bread
Central Asian Flat Bread Basket

ZAKUSKI

(in Russian this means "small bites" (3--8 choices, depending on the size of your party)

Georgian Satsivi - chicken or eggplant with cold walnut sauce

Ogurtze - cucumbers with a yogurt-dill dressing

Smoked Fish Assortment: Salmon, Sturgeon, Black Cod

Sweet and Sour Beet Salad

Deviled Eggs Russe with caviar, or mushrooms or ham

Wild Mushrooms on toast or bell peppers

Vegetable Dumplings

Vegetable Caviars

Beet Caviar, Wild Mushroom Caviar, Mixed Vegetable Caviar, Eggplant Caviar

Stuffed Grape leaves

Pkhali (Georgian finely chopped vegetable salads, can be served as dips with bread)
beans, spinach, cabbage, eggplant, or red beets, all with a walnut dressing.

M57 Triple Troika of Yogurt (select 3)

cucumber dill yogurt, cucumber mint yogurt, cucumber and garlic yogurt, spinach yogurt,
orange flower water and citrus zest yogurt, marigold petals and honey yogurt

M57 Triple Troika of Eggplant

M57 Eggplant Salad (pureed roasted eggplant with tomatoes, onions and green peppers)

Roasted Eggplant with Peppers and pickles

Eggplant Astrakhan (with tomatoes, onion, green apple, & pickles)



SALADS

Sweet and Sour Beet Salad with Fresh Dill
Georgian Marigold and Kidney Bean Salad
Marinated Onion & Pomegranate Salad
Uzbek Tomato, Onion and Pepper Salad
Spinach and Green Bean and Walnut Vinaigrette
Russian Marinated Mushroom Salad

LUNCH AND DINNER ENTREES

Georgian Shredded Chicken Salad with cilantro and walnuts (mayonnaise base)
Grilled Chicken, Green Bean and Walnut Salad
Grilled Trout with Tarragon
M57 Shashlik/Shish Kebab
Chicken, Salmon or vegetables (eggplant, onion, zucchini, tomato) served with marinated onions and tkemali sauce.

CARVING STATIONS

Filet Mignon
Turkey
Cold Poached Salmon
Smoked Fish Assortment

SIDES

Sour Cherry Rice, White Basmati Rice or Almond Rice
Kasha
Bulgur
M57 Vegetable Caviars
beet caviar, wild mushroom caviar, mixed vegetable caviar
Beet Mkhali - pureed beets with cilantro, walnuts, coriander
Borani - green beans with spinach in yogurt sauce
Spicy Carrots with cumin seeds
Lima Bean and Spinach Salad





BEVERAGES

Wine & Sparkling Wine List - including Georgian wines

Moscow Mule - Signature Drink - ginger beer, fresh lime, vodka

Assorted Infused Vodkas:

coriander, pepper, anise, buffalo grass, lemon, raspberry, pomegranate

Hot Spiced Vodka Varenuksa - with pear, apple, honey, peppercorn and ginger

Rose, Lemon, Coriander Sherbets or cucumber-mint - Tadjik & Azerbaijani chilled drinks

Hot Chocolate a la Russe - made with hot chocolate, coffee & whipped cream

Russian Tea - Ceylon & Indian teas served with Cherry preserves

Green & Black & Herb Teas

Turkish Coffee

M57 Cappucino

Espresso

Coffee

All produce is based on availability.

Certain menu item availability depends on the equipment available on site.

Alcoholic beverage availability dependent on availability to obtain liquor license at site.

